

FEBRUARY 10, 1951

THE NATIONAL

Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

STACK

Afnal CURE

"HONEY SWEET" SUGAR CURE—

CONTAINS THE NECESSARY AMOUNT OF
ESPECIALLY PREPARED SUGAR, AND NO SALT

- ★ MOST UNUSUAL COLOR
- ★ FINE, SWEET FLAVOR
- ★ LONGEST PRESERVATION

OF CURED SAUSAGE AND S.P. MEAT

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Seasoning Compounds

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BUFFALO sausage-making machinery has a reputation based on four generations of experience and faithful service. Sausage makers buy Buffalo equipment with complete confidence because they know it is unexcelled in design, construction, operating efficiency and dependability.

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SILENT CUTTERS—Special analysis steel blades with sheer draw-cut design provide the cleanest and coolest of cutting actions. Self-emptying device is a sanitary, time-saving, safety feature. V-belt drive...smooth turning bowl. All parts ruggedly built for long life. Capacities from 20 to 800 pounds.



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a Symphony of Flavor

ROYAL SOLUBLE SEASONINGS

At last! . . . the potency, purity and uniformity of spice flavors are no longer subject to the discordant whims of nature. Griffith's newly developed extraction process* removes "false" flavor elements . . . recaptures vital flavor undertones . . . and sets a new high standard of symphonic flavor quality in ROYAL SOLUBLE SEASONINGS.

Never have you or your customers tasted such *true* spice flavors—never, if you've used soluble spice made from ordinary "complete" extractions! PEPPERROYAL or your special blend of ROYAL SOLUBLE SEASONINGS will give your products an exceptional flavor appeal that will sell and resell more new customers, because Griffith's revolutionary process* of extraction assures uniform *true* flavor, year in year out.

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*Patents Applied for



For all pork curing—sausage, hams, bacon, picnics—use Prague Powder to accelerate full bloom of flavor and lasting color. U. S. Patent Nos. 2054623, 2054624, 2054625 and 2054626.

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"ARKSAFE" MEAT COVERS

Meat is sold by its appearance—protect it. Keep meat clean—save money—satisfy customers.

The waxed surface of "Arksafe" meat covers preserves the fresh look of your meat, resists absorption of meat moisture and thus prevents excessive shrinkage. Sanitation is positively assured!

The crinkle finish of "Arksafe" meat covers creates many small pockets of low temperature air to lie between the cover and the meat. This air insulation helps to "retain the chill" when meat is taken from the cooler. Consequently there is no souring or formation of objectionable odors due to sweating.

Each Arkell Packing House item is the result of continuous experimentation and development to produce the most efficient product for each individual use.

Without obligation, write for samples, prices and further information regarding your specific requirements.

ARKELL SAFETY BAG COMPANY

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This truck packs more profit in meat deliveries

Breakdowns are mighty costly when you count on dependable, low-cost delivery to get your meats where the profits start.

That's why *more and more* operators have International Trucks working for them. They know they can depend on Internationals to come through even when the going is toughest. More miles of trouble-free performance with Internationals on the job mean better service, more profit.

Every new International Truck

is heavy-duty engineered for extra stamina

Every new International is heavy-duty engineered for extra toughness.

This means that extra stamina is built into every truck part. You can depend on trouble-free performance and longer truck life. It's the big reason why Internationals have been first in heavy-duty truck sales for 18 straight years. But that's not all . . .

Every new International gives drivers a new kind of comfort

Drivers helped design the new Comfo-Vision Cab,

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You get more head room, leg room, and foot room in the easy-riding, "roomiest cab on the road." You get road-commanding, full-front visibility through the one-piece, curved Sweepsight windshield. You get a fully adjustable seat with "posturized" cushions.

And when you slip behind the wheel, you'll find a new ease of handling. Super-steering and Supermaneuverability give you more positive control from a more comfortable position and enable you to turn in the shortest practical circles.

See for yourself NOW

The world's most complete line of trucks offers you exactly the right model for your job. Ask your nearest International Truck Dealer or Branch for complete information.

International Harvester Builds
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Heavy-Duty Engineered

INTERNATIONAL TRUCKS
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Always better... IN ARMOUR NATURAL CASINGS!



Yes, you'll certainly notice the difference in your
sausage when you use Armour *Natural Casings*.

Why? Because every Armour Casing is inspected
and graded — tested for its quality. And they're uniform
in size, shape and texture. Come in a wide variety
to fit all your needs. Try them — your sausage is
always better in Armour *Natural Casings*!

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AND COMPANY**

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Smokers Wise... Aluminize...

with
Wear-Ever
Aluminum
Smoke Sticks

These gleaming Wear-Ever aluminum smoke sticks have been specially constructed so that the meat hangs free, with a minimum of contact. This helps eliminate light, unsmoked "spots." They don't warp, sag, splinter or break. And they last indefinitely, thus cutting your replacement costs to almost nothing.

In addition, Wear-Ever aluminum smoke sticks are sanitary, friendly to food and won't rust. Their simple, rounded construction makes them easy to clean and keep clean. And their amazing lightness makes it easy to move the racks. You just can't beat Wear-Ever for quality, service and dependability! For further information, mail the coupon today to The Aluminum Cooking Utensil Co., 402 Wear-Ever Building, New Kensington, Pa.

TWO MODELS

No. 5407—Standard for lightweight products (distance between outside edges 15/16", height 27/32").

No. 5408—Standard for heavy-weight products (distance between outside edges 1 1/4", height 1 3/32").

Both these models can be supplied in any length your racks require.



OTHER UTENSILS FOR FOOD PACKERS IN WEAR-EVER ALUMINUM



The Aluminum Cooking Utensil Co.
402 Wear-Ever Building, New Kensington, Pa.
Please send me catalog describing your Wear-Ever aluminum smoke sticks and other aluminum packing equipment.

NAME.....

TYPE.....

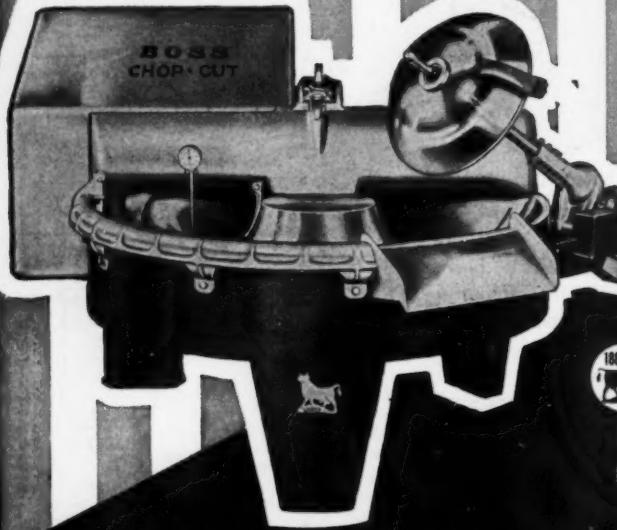
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MAIL TODAY!

Investigate CHOP-CUT

A DISTINCTIVE NEW SAUSAGE MEAT CUTTER

by Boss



With its gleaming new knife design, CHOP-CUT brings to the sausage kitchen a completely new cutting principle; the cool, chopping cut of a razor-edged cleaver, as distinguished from the draw-cut of a butcher knife.

The use of this new design, in cooperation with other exclusive features of the popular Boss Silent Cutter, elevates CHOP-CUT to a peak of operating efficiency never before achieved. Product is improved. Cutting cycle is shortened. Maintenance is reduced.

Get complete details of CHOP-CUT from your nearest BOSS representative, or write direct for Bulletin CC-49.

Uses fewer knives.

Lengthens operating time between knife sharpenings.

Increases capacity in relation to bowl size, power demand, and time cycle.

Eliminates shortening.

Produces a more homogeneous product with greater capacity for absorption.

Retains every advantageous feature of the popular Boss Silent Cutter.

THE Cincinnati BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



Very Special Delivery

Wholesale deliveries provide a continuous opportunity to re-sell retailers on yourself, your brand-name and your product. And sales-minded executives are making the most of this opportunity by delivering in beautiful Batavia Refrigerated Bodies. These distinguished bodies not only assure rigid control of quality, but in their rich beauty reflect success and progressiveness for a firm.

Yet, Batavia Refrigerated Bodies are not competitive tools reserved for a few large firms.

Executives recognize Batavia's beauty as an important sales tool.

Batavia preserves product quality until delivery is made.

Their quality of materials and craftsmanship is such that Batavia beauty is maintained for years on end with practically no maintenance cost. That kind of quality is practical for even the smallest firm.

And for firms of every size there is now new operating economy in Batavia's self-contained Hydraulic Refrigeration System driven from the truck's own power take-off. Write us for complete information.

Batavia makes the delivery body a part of modern merchandising.

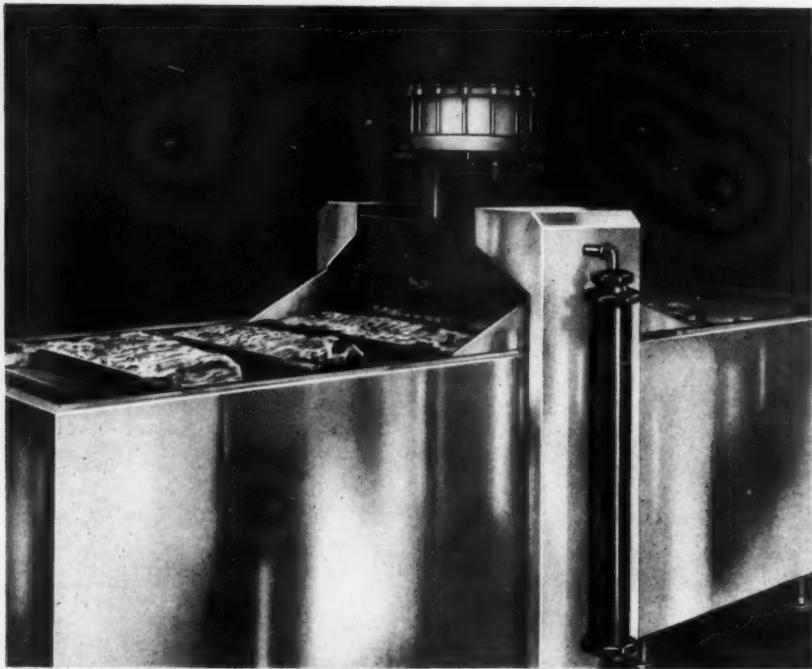


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copy of "Profit Pointers".



BATAVIA BODY COMPANY
BATAVIA, ILLINOIS

Globe's Revolutionary New Bacon Curing Machine



The INJECT-O-CURE

NOW IT HELPS YOU

I. CURING PERIOD 24 TO 48 HOURS

- a. means no large product inventory held in cure, which
- b. insures a liquid inventory at all times to meet fluctuating market conditions.

II. YIELDS INCREASED 4 TO 5% — apply this to your present production at present market prices—you will realize the amazing returns in increased profits the Inject-O-Cure will bring.

III. LABOR SAVINGS UP TO 25% — by actual test — only 2 operators are required to cure 200,000 pounds of bacon per 40 hour week.

IV. SPACE SAVING — no longer necessary to tie up valuable space for inventory or equipment storage.

V. EQUIPMENT SAVING — eliminate bacon curing boxes, salting tables, closing presses, and all other incidental equipment now used in your present method.

HOW IT IMPROVES THE PRODUCT

I. CONTROLLED CURE POSSIBLE AT LAST. The Inject-O-Cure, using a cure in liquid form, now makes it possible to formulate the cure to your own recipe—including the very important sugar content you select. Do not confuse the Inject-O-Cure method with sweet pickle cure. It is a controlled sugar cure process with never a variation.

II. UNIFORM CURE — the 101 injecting needles perforate the entire area and create an overlapping pattern for a complete uniform spread of cure in the tissues to prevent rancidity in isolated uncured areas.

III. IMPROVED FLAVOR — a controlled, uniform cure, NOW possible with the Inject-O-Cure, means uniform flavor control for greater consumer acceptance.

Bellies are placed on stainless steel conveyor which carries them to proper position below the injecting needles. An elevator automatically raises belly against the 101 stainless steel perforating needles to the full depth of the belly. At this point, the cure is injected through 4 openings in each of the 101 needles which are attached to individual stainless steel pumps, automatically actuated by master air cylinder located above unit. Upon completion of injecting cycle, the belly is automatically stripped from the needles, lowered, and moved forward by the conveyor.

The Inject-O-Cure, a compact, fully automatic, high precision machine, has been fully tested. Three machines have been operating under actual plant conditions for 18 months. Write Globe today for full specifications and operating information.



The GLOBE Company

4000 SO. PRINCETON AVE.
CHICAGO 9, ILLINOIS



U. S. Clamps Lid on Livestock Slaughter

The Office of Price Stabilization on Friday clamped controls on livestock slaughtering in a move to prevent black markets and support beef controls.

Under the order all slaughterers except farmers are required to register with the OPS by March 15. Beginning April 1 each slaughterer will be given a quota of the number of animals he can use, based on his 1950 operations.

From now until April 1 none may slaughter cattle, calves, sheep, or lambs or hogs unless he was engaged in the business of slaughtering that species between January 1, 1950 and the date of the order, February 9.

Although not confirmed at press time, it was reported that Irving Rice will administer the slaughter control order. Rice was with the OPA's meat rationing division during World War II and later was with the sugar division.

ESA Classifies Slaughterers

Distribution Order 1 of ESA License and Quota Order divides slaughterers into the following classes: Class 1, federally inspected; Class 1A, those killing in Class 1 plants; Class 2, non-federally inspected plants; Class 2A, those killing in Class 2 plants; Class 3, farm slaughterers who killed up to 6,000 lbs. in 1950.

Unions Demonstrate Against Wage Freeze

Work stoppages by CIO employes in plants of the major packers continued sporadically this week in protest of the government wage freeze. It was apparent, however, that the stoppages did not represent a concerted union action. They occurred in only six or eight of the 70 or so cities in which major packers are located, and only a few workers from a plant were involved.

In Chicago several thousand representatives of the United Packinghouse Workers union (CIO) at Swift and Armour staged a noon-hour demonstration one day this week protesting the wage freeze. It is also reported that several CIO locals have adopted resolutions to support the national office should it decide to call a strike. A national conference of all UPWA locals was called for Sunday, February 11, in Chicago to discuss the wage question.

The UPWA and the Amalgamated Meat Cutter and Butcher Workmen (AFL) have been holding wage negotiations for several weeks with Swift and Armour.

Packers Await Several OPS Orders

At noon Friday OPS issued its slaughter control order (see above). However, no other policy decisions were announced this week although several orders were amended or clarified (see page 12) and officials apparently are working day and night preparing further regulations which would affect the meat industry. According to rumors from the Capitol City, problems the OPS is currently considering include:

- 1) Meat Ceilings, but no rollback is contemplated.
- 2) Livestock ceilings, probably similar to last war.
- 3) Amending regulation on use of branch house ceilings as national ceilings.
- 4) Ruling on operation of commodity exchanges.

Stiff Tax Bill Proposed

The Administration's tax bill as outlined this week seeks to increase the normal corporate tax of corporations by 8 percentage points. This would raise the rate on the first \$25,000 of income from 25 to 33 per cent and on income above that from 47 to 55 per cent. It would also increase the effective rate on excess profits from the present 77 to 85 per cent. The proposed tax bill would also raise individual income tax rates and would tighten the tax treatment of long-term capital gains.

WAGE BOARD RELAXES RESTRICTIONS ON SOME WAGE RAISES

The Wage Stabilization Board has relaxed regulations to permit merit increases in wages, promotions to positions paying higher rates and other payroll adjustments. Under the order, issued February 2, merit increases or increases based on length of service may be granted in accordance with a plan in effect on January 25, 1951, provided certain stipulated conditions are met. If there is no established plan, merit and length-of-service increases may be granted, subject to further conditions.

Bonafide promotions or transfers to higher paying jobs are permitted, and new jobs may be created, but wage rates must be kept in line with existing rates. Employers must keep records of wage and salary adjustments made under the changed regulation. Moreover, increases in wages cannot be used as a basis for increasing price ceilings or resisting "otherwise justifiable reductions in price ceilings."

A new employee may not be hired at a rate exceeding: 1) the minimum of the rate range of the job classification into which he is hired, provided that an employee who has special ability and experience may be hired at a rate corresponding to such ability and experience within the rate range; or 2) the rate of the job, or 3) the minimum rate paid to any employees doing similar work during the pay period immediately preceding January 25, 1951, if the establishment has no system of job classification.

Another provision applies to variations in earnings of industrial employees. Subsequent to January 25, variations in earnings resulting from the following are permissible, provided they result from the operation of collective bargaining agreements or other plans or practices in effect on or before January 25, 1951, and the method of application of such agreements is consistent with the method used over a reasonable period of time prior to January 25, 1951: 1) The normal operation or application of incentive rates or plans; 2) change from one shift to another; 3) the normal operation of a system for payment of commission on sales or business transactions; 4) the payment of overtime, premium or penalty rates, and 5) other similar auxiliary pay practices.

Ask New Jersey Slaughter Inspection Standards

Changing the New Jersey state law to provide uniform standards for meat slaughtering was recommended this week at the annual meeting of the state Veterinary Medical Association. The proposals, which cover cattle, hogs, sheep and goats and poultry, urge that controls be set up on a state-wide rather than a municipal basis.

Sale, Delivery of Hides Deferred Till March 15

On Monday the National Production Authority issued an order deferring sale and delivery of February production of cattle hides, calfskins and kips. The announcement said the action was necessary as a temporary expedient until an adequate distribution or allocation program could be developed.

To date OPS has not announced any change in the rollback on hides affecting inventories contracted but not delivered before January 29, 1951. Many meat packers as well as the associations have protested this rollback as unfair and discriminatory.

The action, effective February 5, defers sales and deliveries until March 15 or earlier, pending establishment of a distribution program. It applies to "DO" defense rated orders, as well as to all other orders.

In explaining the order, NPA said that producers have been selling their anticipated monthly supplies in advance. The new order will prevent stocks of new hides and skins from being depleted before establishment of a program for future distribution.

Every tanner and converter must report on NPA Form 29, on or before February 20, 1951, the number of cattle hides, calfskins and kips put into process by him or for his account during the calendar year 1950.

ESA Clarifies Order on Pork Ceiling Prices

At the request of the National Independent Meat Packers Association, the Office of Price Stabilization prepared a statement clarifying its belated announcement regarding the application of the price freeze order on pork and pork cuts which had caused much confusion in the industry. Apparently the Department of Agriculture and ESA agreed that ESA had authority to impose the freeze on pork products as of the effective date of the freeze order. ESA's official statement follows:

"The effect of the General Ceiling Price Regulation is to set a ceiling price for wholesale pork cuts at the highest price at which they were delivered by each seller during the period from December 19, 1950, to January 25, 1951, inclusive.

"Since prices of live hogs in the latter part of the price freeze base period were in excess of the legal parity on January 15, no adjustments in price such as those permitted for below parity commodities are included in the regulation."

Seattle Law Permits Sale of Prepackaged Meats

A new city law in Seattle, Wash. permits sale of prepackaged meats in the city. The question has been under debate for months.

OPS Announces Several Exemptions from General Ceiling Price Rules

In Supplemental Regulation 1, issued by the Director of Price Stabilization and effective February 1, 1951, certain defense materials and services when purchased by defense agencies have been exempted from requirements of the General Ceiling Price Regulation. Most of these services and commodities are of a military nature though some are of interest to meat packers.

Special dehydrated foods and meat cans are exempt, as are "completed operational rations when made especially to military specifications and not sold commercially in the normal course of trade." Also exempt are "developmental" contracts which are defined by the regulation to be "developmental" during a period, not to exceed six months, required by the manufacturer or supplier for the accumulation of sufficient production experience to permit him to make a reasonably accurate estimate of his manufacturing costs.

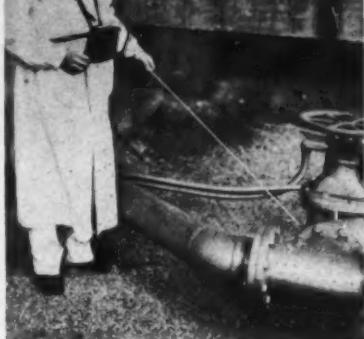
The supplemental regulation also states that until April 1, 1951, the general price regulation shall not apply to sales of commodities and services formally produced and supplied only for military use to a defense agency or to any person for use in connection with a defense contract or subcontract. This is interpreted to refer to such items as four-way frozen boneless beef.

Under a section titled "emergencies," the order states that the general ceiling price regulation shall not apply to the sale of any commodity or service to a defense agency under such circumstances of emergency as to make immediate delivery imperative and as, in the judgment of the defense agency, to render it impossible to secure immediate delivery at the ceiling price which would otherwise apply. However, the sale will not be exempt unless the defense agency promptly files with the Director of Price Stabilization a report setting forth for each purchase: 1) name and address of the seller; 2) date of purchase; 3) date of delivery; 4) description of the commodity or service purchased, and 5) a brief statement of the conditions which brought about the emergency situation which necessitated such purchase at a price higher than the applicable ceiling price.

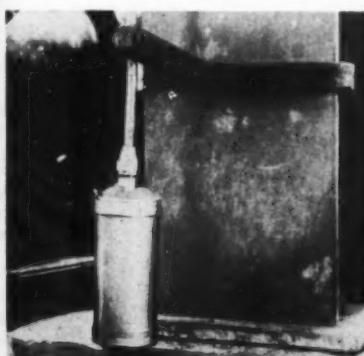
Another section refers to individual hardship adjustments. "The Director of Price Stabilization, either on his own motion or on application for adjustment in accordance with Price Procedural Regulation 1, may adjust the ceiling price or prices of any seller who has entered into or proposes to enter into a defense contract or sub-contract for the sale of a commodity or service essential to the defense program, whenever it appears that the ceiling price impedes or threatens to impede the production, manufacture or distribution of such commodity or the supply of such service."

Putting Safety First in

Solvent Extraction Plant

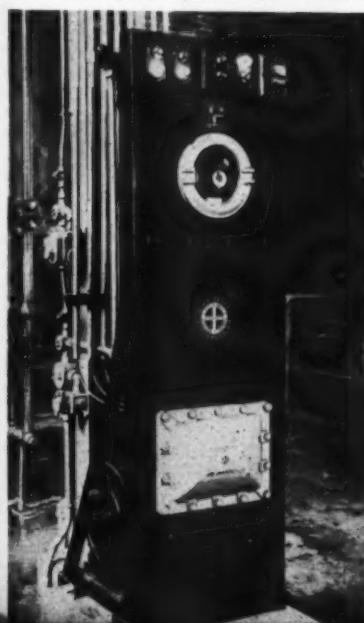


A PORTABLE Explosimeter is used to detect instantly any combustible concentrations of gases or vapors before repairs are started.



THIS IS ONE of the eight sample points connected to combustible gas alarm system.

AIR SAMPLES from eight locations in the solvent extraction plant are continuously analyzed by combustible gas alarm. Instrument warns by red light and audible alarm.



RECOGNIZING the potential hazards of a solvent extraction system to workers and plant management of the Hunter Packing Co., East St. Louis, Ill., specified extreme precautionary measures for its new rendering plant, constructed about a year ago. Strictly observed safety regulations and continuous, scheduled use of scientific equipment and instruments have since paid dividends to the company in its safety record.

In addition to "personal" safety rules covering plant operations and working habits, the building itself was "engineered" to minimize explosion hazards. The main hazard, as explained by Dustin H. Griffin, the company's assistant treasurer and superintendent of inedible by-products production, lies in the combustibility of vapors from the solvent extraction process. One of the first safeguards deemed necessary was a reliable alarm system to warn of concentrations of vapors approaching combustible limits. The company selected a multi-point continuous sampling combustible gas alarm.

At the Hunter plant, air samples are drawn from eight different locations to the instrument which is in a prominent spot and easy to see. A turbo-compressor vacuum pump in the unit aspirates for the air samples. In the instrument is a motor-operated, multi-way sampling valve, enabling the unit to alternately analyze combustible concentrations.

Samples are passed across one of two heated platinum wires forming a balanced electrical circuit. If the test air contains combustible vapor, the flammable components are burned on contact with the hot wire, unbalancing the electrical circuit in proportion to the degree of concentration. When the balance is upset beyond a predetermined limit, a red warning light flashes on. Simultaneously, an audible alarm signal is energized while an annunciation light system shows the sampling line from which the air was drawn.

When an alarm is sounded, investigation is started immediately to determine the source. Another emergency alarm, either operated manually or energized by the main sprinkler system valve, is sounded in the building's engineering office and the engine room, both places being occupied at all times. This alarm is used for serious emergencies.

Operations in the plant consist of processing inedible animal material and the withdrawal of the rendered or "free" grease or tallow. The residue is

washed several times with commercial heptane, a volatile solvent that frees the remaining grease (or miscella) not rendered out originally. After the residue is washed with solvent, vapors are driven off with steam and condensed. Two stills with individual surface condensers are used to distill the miscella. Non-condensable vapors from the stills and other vessels vent to a carbon adsorption system. (See THE NATIONAL PROVISIONER of December 10, 1949, for an article on the Hunter rendering plant.)

Hazards of solvent extraction are centered mainly within the possibility that combustible gases (heptane vapor) may escape and develop concentrations in excess of safe limit concentrations. Exhaust fans in the extraction room are kept in continuous operation. A large fan above settling tanks is operated during all processing. Unscreened doors are kept closed. A complete air change every six minutes is the design capacity of the ventilating system.

A small, portable explosion meter, which instantly measures concentrations of gases and vapors below the explosive range and indicates the presence of concentrations within and above the limits, is provided for use before any major maintenance work, including welding or brazing, is permitted in the building. The company's safety regulations provide that all lines and vessels are to be drained of solvent and the supply lines to solvent storage tanks are to be blanketed off. After the equipment has been steamed or vented with forced draft and all vessels and lines have been filled with water, extensive tests are made with the explosion meter under the direction of the supervisor on duty and the plant fire department. A representative of the fire department stands by while the work is performed after clearance has been authorized. All welding equipment and tools are removed from the building before production is resumed.

Among other safety measures which have been adopted and are enforced are restriction of entry into the extraction building to authorized personnel only; no smoking within the building or adjacent areas (personnel are not permitted to take matches, lighters or smoking material into the building); wearing of approved shoes by personnel with unrestricted access to the extraction building, and inspection of shoes of other persons entering the area.

Important valves and switches are
(Continued on page 26.)

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0, 1951



PHOTOS AT LEFT (clockwise) show huge water storage tanks, demonstrations with foam and liquid type extinguishers and various types of hand extinguishers used in the Canada Packers plant.

HOW effective are the fire protection measures in packing plants? Are they confined merely to protection in terms of "adequate" fire insurance coverage, or do they also include fire fighting equipment and a plan to stamp out fire as quickly as possible where and when it should break out?

If a plant's sole protection consists of insurance and a naive hope that "it can't happen here," re-examination of the fire prevention problem is in order. While insurance coverage is a must and may adequately compensate for physical damage, it never can repay the intangible losses that may result, such as customer preference for products.

Suppose, for example, that fire destroys a packers' smokehouse beyond use. While he may find it necessary to handle a competitor's line of smoked meats, they may not have the taste and flavor his customers like. There is always the chance that they might shift to another brand. Certainly the gross profit margin on this resale item will be reduced.

Here's another example of the intangibles that aren't figured in insurance no matter how good it is. In recent years a medium sized metropolitan pork house suffered a devastating fire which leveled the whole plant.

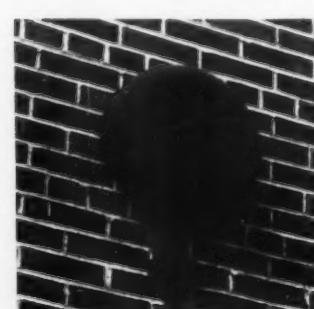
There was no question about the extent of damage and payment was prompt. Management purchased another plant located some 40 miles from the city, reasoning that it would be a simple matter to pick up livestock at the city terminal market and deliver meat products to metropolitan customers every day. After all, what is 40 miles with modern-day transportation facilities.

But, things didn't work out. The extra hauling costs plus loss of the trade of retailers and peddlers who had bought at the plant's wholesale market in the city was enough to make the venture a failure.

In view of increasing construction costs it is wise to reconsider the face value of a fire insurance policy in terms of its adequacy. Insurances are for a stated amount and do not provide for replacement if the cost is greater than the face value. If one has, as is generally common, a co-insurance policy with a stated percentage coverage, the necessity of re-evaluating is imperative.

Consider a plant that is insured under an 80 per cent co-insurance policy for \$100,000 coverage, based on a property evaluation made in 1940. In 1951 a serious fire caused damages evaluated at \$80,000. On the basis of the general rise in property values, the plant now is appraised at a sound market value of \$200,000. The damage suffered is below the face of the insurance policy, but because of the increased value of the property, the insurer will not get full recovery. To insure full protection up to 80 per cent, the face value of the policy should have been

PHOTOS AT RIGHT (clockwise) show fire team preparing for action, closeup of one of plants fire hose houses, exterior fire siren and sprinkler system in canned meats holding cooler.



Here is first rate program to--

Keep Fires From Starting; Stop Them If They Do

for \$160,000, not \$100,000. Since the policy, through failure to readjust in relation to increased property values does not account for 80 per cent of the current sound value, payment on the loss will be made in the ratio that the face of the insurance bears to the sound value. In this example it is 100/160 of \$80,000 or \$50,000. The packer will have to bear the \$30,000 loss.

(Of course, it is understood that co-insurance is a form of self-insurance; however, it is based on the premise that total fire destruction is seldom

check must be thorough. It is the out of the way departments such as dry storage that may harbor potential fire hazards. However, the manufacturing departments should be inspected also. Perhaps the cord wood used in smoked meats operations is stored too closely to the smokehouse.

A check performed periodically will serve the function of impressing the need of good housekeeping on employees, a paramount requirement in any fire prevention program. Without a doubt, poor housekeeping is among the



ENGINEER checks annunciation board which automatically tells location of fire in plant.

experienced and consequently the percentage of coverage purchased represents the probable maximum percentage of destruction.)

Fire insurance is essential, but nonetheless it is a passive protection measure. Some of the more positive prevention measures a meat packer can take are well illustrated in the systematic setup instituted at the Canada Packers, Limited, St. Boniface, Manitoba. By taking measures such as these plants can frequently earn reductions in the insurance rate.

As is true with any function in a packing plant from sales to slaughter, so fire prevention responsibility must be delegated to one individual. Even if the program consists of nothing more than a periodic housekeeping check, it may pay immeasurable dividends. The

principle causes of industrial fires.

Part of the responsibility of the company fire marshall should be employee training. If the plant is small and has no elaborate equipment, training might be confined to fundamentals such as seeing that everyone is informed of the fire exits, the phone number of the local fire department, and knows the location of hand extinguishers and how to use them.

Hand extinguishers are simple to operate, yet if improperly used they are ineffectual. If one stands too far from the fire or directs the extinguisher at the flame, its entire charge can be spent without smothering the fire. Seeing the proper method demonstrated is one of the best ways of learning.

In placement of hand extinguishers care should be taken in selecting the



TOP TO BOTTOM: Call box for summoning public fire department, clearly marked valve for cutting in fire main water, and inspection of sprinkler system pressure gauges.

proper type. Some, such as the foamite and soda ash units, are not to be used on electrical fires. There is no point in placing these in electrical motor rooms. Others, such as the dry chemical type, are very effective with oil fires and should be available in places such as the depilator room.

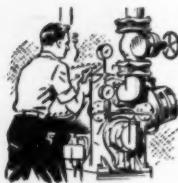
Sprinkler systems are among the best of fire preventive measures. The Canada Packers plant at St. Boniface has an outstanding sprinkler system which is completely automatic in its initial function and is sufficiently instrumented to bring prompt attention of the fire fighting personnel to the potential danger point.

The heart of the system is the sprinkler heads which, when heated beyond temperature setting release a spray of water in the danger area.

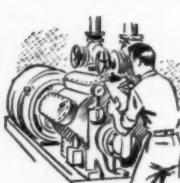
(Continued on page 28.)

Vilter Compressors are built **TWICE**

**Complete Inspection After Run-In
Assures the Perfection You Expect From Vilter**



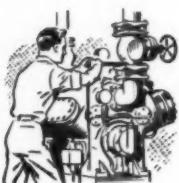
Compressors are carefully assembled ready to run.



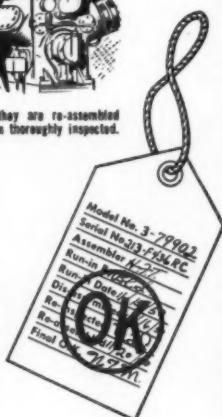
Then they are run-in and observed under load.



Next they are completely torn down and re-inspected.



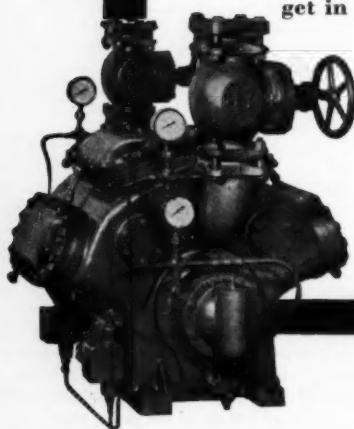
Finally they are re-assembled and again thoroughly inspected.



Even though every Vilter compressor is built completely in the Vilter plant—from pouring the castings right on through—a complete re-inspection after run-in makes certain that everything is as it should be. Even though craftsmen whose lives have been spent at Vilter and take an old-fashioned pride in their work have built the compressors, Vilter still takes no chances with units that bear the Vilter name.

Because care is taken in the Vilter plant that may seem almost needless, Vilter compressors are still running—efficiently—long after others have outlived their usefulness. Vilter representatives help achieve those records by retaining an interest in each installation, and helping owners keep their machines in peak condition with minimum down-time and minimum expense.

You can have the advantages—and the economies—of Vilter refrigeration in practically any cooling application. Why not get in touch with your Vilter representative.



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Late News Flash

Expect Beef Price Freeze at 125% of Parity

That beef cattle prices will be frozen at 125 per cent of parity appeared probable Friday when it was reported that Price Administrator DiSalle made a statement to this effect in a closed-door session with Chairman Maybank of the Senate banking committee and other administration leaders.

Maybank said the beef price freeze will be at approximately current price levels. DiSalle disclosed that authority to ration meat from the packer to the retailer has been transferred from USDA to his department. He also said no consumer rationing is planned at present.

AFL Union in Denver Strikes for Wage Raise

Workers at plants of independent packers in Denver, Colo., struck on Thursday in a disagreement over wages. The Amalgamated Meat Cutters and Butcher Workmen (AFL), Local 641, and 16 meat packing and wholesale houses there had been engaged in contract negotiations and it was reported earlier in the week that a two-year contract granting pay raises from 11 to 25c an hour had been agreed on.

Immediate cause of the strike, according to reports, was that packers wanted to wait for the government's decision on wage raises.

MID Rules on Labeling Of Shipping Containers

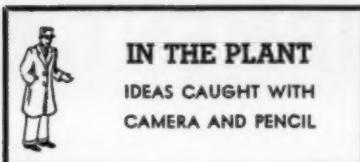
The Meat Inspection Division clarified in Memorandum 165 a recent amendment to its inspection regulations which permitted imprinting the inspection legend and establishment number on certain kinds of wooden wire-bound boxes and crates.

Some establishments have been presenting for approval the inspection legend in the abbreviated form. However, the amendment intended that it be in unabridged form and the MID will shortly issue an amendment to this effect. Certain exceptions will be permitted such as boxes of light material having a maximum capacity of 5 lbs., fiber board containers and wood wire-bound boxes with at least 90 per cent of the total wood surface veneer wood not over 1/6 in. thick.

Food Investigating Group

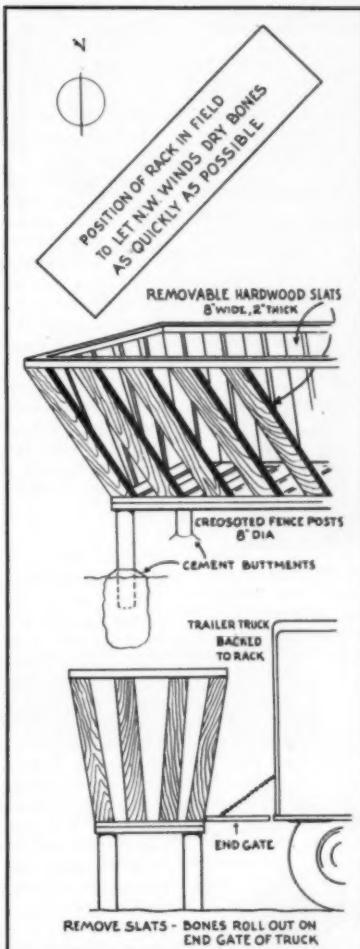
The House has approved a resolution continuing a special committee to investigate the use of chemicals in foods. The committee headed by Delaney spent several months on this investigation, particularly the use of chemicals in bread and bakery products.

See classified page for bargains in equipment.



While in most plants, beef, veal and mutton bones go into the inedible tank, or, if there is no rendering department, are sold to an independent renderer, there are other outlets for such product which may be worth investigation.

According to Newton B. Miler, general consultant for the meat packing



and allied industries, it may be worth while to grade each day's production (per specifications from the prospective purchaser) and dry the shin bones, head bones, etc. in an outside, open-air bone rack of the type shown in the sketch.

The rack should be built and placed so that the sun, wind and rain can dry and wash the bones.

While such a rack may be made any size, Miler suggests the unit might be 18 ft. long and 8 ft. wide at the top and 6 ft. wide at the base. It should

be constructed of good seasoned lumber with removable hardwood slats 8 in. wide and 2 in. thick. The framework should be bolted and not nailed.

The rack should be set on 8-in. fence posts in concrete butts at least 24 in. in the ground. The rack should be constructed so that any part of it can be approached with a motor truck to obtain or deposit bones.

In some small plants with suitable outlets excess bones are separated into hard and soft, large and small, and chopped to lengths suitable for customer demands. They are packed in 5-lb. or 10-lb. or larger containers and sold to retailers as dog bones.

Washing Fines From Fats

Sometimes tallow and greases contain considerable fines which cannot be eliminated by the conventional settling operation. The fines are principally protein and must be coagulated. This may be done by several types of washing operations or by filtration.

The rendered fat can be washed with plain water. The fat is heated to around 160 degs. F. and hot water is added equivalent to about 10 per cent of the fat weight and the mixture is heated. Temperatures from 180 degs. to 212 degs. will bring about coagulation of the protein material in 15 to 120 minutes; the time required will depend on the degree of heat used with temperatures in the 190 to 212 deg. range bringing speediest results. If coagulation cannot be accomplished in two hours some other method should be employed.

The mixture may begin to foam at temperatures above 200 degs. F. and the heat should be reduced but heating continued until foaming ceases. Protein will probably be coagulated by this time and will settle rapidly.

Sometimes steam is blown into fine-laden fat without addition of water. Steam injection continues until the impurities settle out.

Fats which cannot successfully be purified with a water wash may yield up their fines when brine washed. Brine for such purpose is made of nine parts of water by weight and one part of ordinary salt. The fat is raised to a temperature of 180 degs. F. and brine added in an amount equal to about 6 per cent of the weight of the fat. Heating is continued with agitation until the mixture reaches a temperature of about 200 degs. F.

Brine-washed fat should be settled for six to eight hours and the fat is then drawn off from the tank. The heavy settling should be wet rendered or added to a melter load of dark material shortly before the end of the cook.

Fats may also be washed with a trisodium phosphate solution. The phosphate is usually employed in the proportion of 1/2 per cent or less, based on the fat weight, with the material dissolved in not more than 100 lbs. of water for each 1,000 lbs. of fat to be treated.

NEW EQUIPMENT

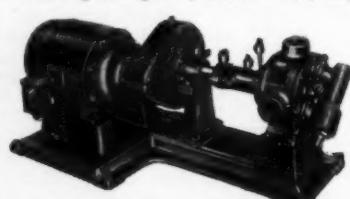
and Supplies

HUMIDITY CONTROLLER—To eliminate expensive and sometimes complicated wiring operations in installation of industrial dehumidifiers and humidifiers, the Abbeon Supply Co., Woodside, N. Y., has developed a plug-in control.



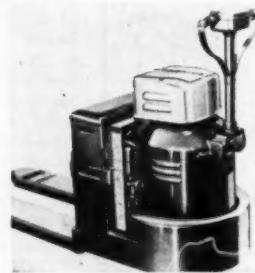
With this unit, the necessary wiring, etc., has been done at the factory. Operation is simple: The dehumidifier is plugged into the control and the control plugged into a wall outlet. By setting the dial, the desired percentage of relative humidity is automatically maintained. This controller can handle a load of 15 amps. at 115 v., or a continuous load of 1,700 watts. It can handle several standard industrial size electrical humidifiers or dehumidifiers plugged into it at one time. The humidity scale is graduated from 20 to 100 per cent relative humidity. The unit weighs only 3½ lbs.

INTRODUCE NEW ROTARY PUMP LINE—A new series of totally-enclosed rotary pumps has been developed in capacities of 20, 35, 50 and 92 gpm. Previously these were available only in the 200 gpm. size. Made by the Viking Pump Co., Cedar Falls, Ia., this new line of pumps can operate either indoors or outdoors in any kind of weather without a pump house or other protection, when equipped with a totally-enclosed motor. (See cut.) The pumps have an oil-tight, cast-iron gear case with oil gauge, filler and drain plug. Pump shafts are of stainless steel and will not rust if exposed to the weather. Each pump has an extra long stuffing box. Rust proof studs and nuts are used. The Viking relief valve on the pump head can be obtained as optional equipment. Ball check grease cups are used on pumps and pedestal bearings, however, other style fittings can be had.



ELECTRIC PALLET TRUCK—A compact, powerful, pallet-type truck to handle loads up to 4,000 lbs. has been announced by Townmotor Corporation, Cleveland. An operator can control the truck with either the right or left hand. (See cut.) In center of handle are buttons for raising and lowering the unit and a key switch for positive power turnoff. Clearance is 1 in. under the forks in lowered position, 5 in. in raised position. When lowered, the forks are 3½ in. above the floor, allowing easy entry under pallets.

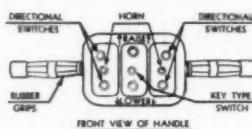
Lifting is accomplished by a pump motor that operates independently of the unit's travelling mechanism



and forces fluid from an oil reservoir into two lifting cylinders, one for each fork. The truck is powered by a ¼-h.p., direct current, 12-volt motor. A double strand

roller chain connects motor and drive wheel. All wheels on the truck are rubber tired. There are dual rubber rollers under the forks which produce a differential action when turning and cut tire wear.

The travel buttons provide two speeds: When pushed in ½ in., the speed



is 2.2 mph for starting with heavy loads. On depressing the button completely, the speed accelerates to 3.3 mph. All working parts of the truck are easy to get at for service and maintenance. Braking action is provided by positioning the handle and "dead-man" control is achieved by spring-counterbalancing the steering handle, which returns to vertical position when released, setting the brake and cutting current flow.

HANDLING CYLINDRICAL OBJECTS—For handling drums, barrels, etc., either individually or as unit loads on pallets, the Baker Industrial Truck Division of the Baker-Raulang Co., Cleveland, has developed a new drum clamp. The device picks up individual steel drums, steel or wooden barrels, cardboard drums or other cylindrical material and loads a pallet which is then handled after two rubber-faced grab plates are removed from the forks.

Adjustable from 32 in. inside spacing to 19 in., the two forks move simultaneously either in or out by means of separate hydraulic cylinders. Two shoes, which slip over and are pinned to standard pallet forks, hold curved rubber-faced grab plates securely in place. A pressure reducer valve positively controls gripping pressure and can be adjusted so that cardboard drums can be handled without crushing. An accumulator keeps hydraulic pres-

sure constant for safety in moving the drums.

MOISTURE - RESISTANT COATING — A protective coating, trademarked Dasco, that dries by evaporation instead of oxidation and is said to be unaffected by live steam, acid or alkalis, is the product of the Dasco Company, Inc., Baltimore, Md. Dasco can be applied on interior wet walls without removing the steam or dampness from the walls. As the paint dries rapidly, two coats can be applied in one day. It may be used with equal satisfaction on all types of surfaces, including plaster, concrete, cement, brick, wood, etc. The product has high germicidal qualities which resist mold and leaves no odor after evaporation. Available in 5- to 55-gal. drums, the paint comes in white gloss, white flat, sky blue or aluminum colors. It can be applied by brush or spray.

ANTIOXIDANT CONTAINER—Tennessee Eastman Company has announced the availability of its food-grade antioxidant, Tenox II, in convenient 125-lb. (15-gal.) stainless steel drums. Previously drum



quantities of the product had been shipped in 250-lb. (30-gal.) containers. The new drums are constructed so as to permit safe stacking and have grips for ease of handling. The outlet, which is placed on an angle at the rim, simplifies pouring from either a full or a partially filled drum. The company states that there will be no change in the price per pound due to use of the smaller containers.

ANNOUNCING!

NEW
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The trucks that do the most for you!

NEW Greater Power! Eight engines—with horsepower increases as high as 20%. You'll enjoy the right power for your job! With all their extra value, Dodge "Job-Rated" Trucks are priced with the lowest!



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Striking new, massive appearance—inside and out! Lower hood line for better visibility. Attractive two-tone cab interiors. New clear-vision instrument panel. New seat comfort.



NEW Extra Quiet Brakes!

Another Dodge "first"! Molded, tapered Cyclebond brake lining. Practically eliminates squeal and grab. Extra-smooth, positive action. Extra-long life. Standard on trucks 1½-ton and up, except air brake models.

See the
NEW

DODGE TRUCKS now on display at your DODGE DEALER'S

ANOTHER DODGE EXCLUSIVE! gyro fluid drive now available on ½-, ¾-, and 1-ton models.

NEW Easier Handling!

Now, even sharper turning! More comfortable steering angle and easier-operating new worm-and-roller steering gears! You also get such proved features as cross-steering, wide front tread, short wheelbase.

MORE THAN 50 BRAND-NEW IMPROVEMENTS . . . INCLUDING

NEW! SMOOTHER RIDE

NEW! EASIER LOADING

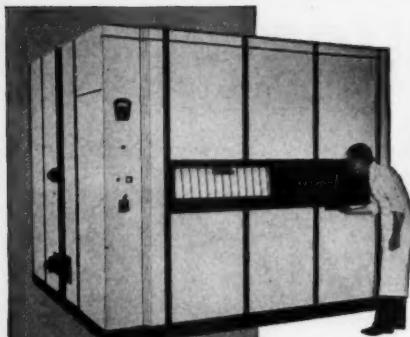
NEW! EASIER BAD-WEATHER STARTING

NEW! GREATER ELECTRICAL CAPACITY

NEW! EASIER-TO-READ INSTRUMENTS

NEW! BETTER VISIBILITY IN BAD WEATHER

NEW! MORE EFFICIENT FUEL PUMP



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- Thermostatic Heat Control
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ADVANCE DIP TANKS . . .

gives loaves that rich, tasty, sales-producing crust. Economical, simple to use, easy to clean. Automatic heat control prevents smoking of shortening. Capacity, 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, browning hams and other products.

Write for details.

BRIEFS ON DEFENSE POLICIES AND ORDERS

ALUMINUM: Commerce Secretary Sawyer told Congress he believes serious consideration should be given to the proposal of the Aluminum Co. of Canada to sell the United States 1,000,000,000 lbs. of aluminum, starting in 1953.

CONTROL ENFORCEMENT: The Justice Department will have the job of enforcing price control orders, it was indicated by Chairman Maybank of the Senate Banking Committee.

FREIGHT SHIPMENTS: The Defense Transport Administration has ordered motor carriers to give top priority to military, mail and Atomic Energy Commission freight shipments.

WAR POWERS: The Senate passed and sent to the House a bill giving President Truman wider power to reorganize government agencies in the interest of national defense, but not so much as the broad World War II-type reorganization power be asked.

RUBBER: NPA Amendment 1 to Order M-2 reduces or eliminates use of natural rubber in non-essential products beginning March 1. It also orders a reduction in the amount of rubber available for civilian consumption and an increase in production of camelback for auto tire recaps.

Mickelberry Sales Rise But Net Profit Is Lower

Sales of the Mickelberry's Food Products Co. and subsidiaries for the year ended December 30, 1950, showed a 22 per cent increase over the previous year, rising from \$15,525,623 to \$18,952,324. Record sales in 1948 amounted to \$20,011,459.

Net profit in 1950 declined 7½ per cent to \$514,866, or \$1.81 per share, from \$555,041, or \$1.93 per share in 1949. Progress in sales and distribution always seems to call for a disproportionate increase in expenses and does not have an immediate reflection in profits, G. E. Duwe, president, explained in his report to stockholders.

Dividends of 90c per share were paid on the common stock, the same as in 1949. Duwe stated that a conservative dividend policy has been continued so as to have the added funds needed for expanding sales, inventories, accounts receivable and fixed asset additions. As a result no new financing or bank loans were required during the year and working capital remained in a strong position, increasing to \$1,200,455.

Mickelberry subsidiaries are Mama Cookie Bakeries, Inc., O. J. Stelling, Inc., Bartlow Packing Co. and Laclede Packing Co.

Small Business Committee

The House this week approved a resolution reestablishing a committee to study the problems of small businesses.

Institute's Home Study Courses Prove Popular

A record enrollment in home study courses during 1950 was reported by the Institute of Meat Packing, a cooperative activity of the University of Chicago and the American Meat Institute. Enrollment for the past year reached 856 as compared with 660 in 1949 and 815 in 1948. The percentage of students who completed courses hit an all-time peak. Total enrollment for the Institute's 26 years of operation exceeds 10,600. Of those who enrolled over the years, more than 10,000 studied more than six months and 4,585 completed courses. The average time required for completion of a course is six months.

Only 60 per cent of last year's students were high school graduates, 20 per cent were college graduates. Almost all the home study students are packing company employees. The average student is in his early 20's.

Some, however, are not connected with the industry. One student currently enrolled, for example, is a 76-year-old retired railroad man who signed up because "I've always wanted to know more about this fascinating industry."

Many prospective students are made acquainted with the opportunity offered by the Institute through the personnel departments of the packing companies, some of which offer employee home study programs of their own.

Course subjects and the number of students enrolled last year were: Pork, 169; Beef, 123; Sausage, 143; Superintendence, 45; Marketing, 83; Accounting, 114; Science, 140; By-Products, 39.

Flashes on Suppliers

HEEKIN CAN COMPANY: Fifty years of business success are being celebrated in 1951 by this Cincinnati firm. In 1901 James Heekin started making tin cans in a plant powered by water flowing from the old Erie Canal, on which boats traveled from Cincinnati to Toledo. He lived only three years after founding the company. His eldest son, James J. Heekin, became president after his father's death and today is chairman of the board.

This firm now operates plants in Cincinnati, Norwood, Ohio; Springdale, Ark.; and Chestnut, Tenn., producing millions of plain and lithographed cans. In Cincinnati the Heekin name is synonymous with stability, character and success. Lake boats and river steamers are named after the Heekins and so is one of the largest river-rail terminals in the country. Other officers of the firm are: Albert E. Heekin, chairman of the executive committee; Daniel M. Heekin, president; Clarence A. Rolfe, vice president in charge of sales, and A. F. Rassenhoos, secretary-treasurer. These officers, with R. E. Heekin and W. V. Heekin, make up the board of directors.

NEVERFAIL

... for taste-tempting HAM FLAVOR

"The Man You Knew"



The Founder of
H. J. MAYER & SONS CO., INC.

Pre-Seasoning

3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it pre-seasons as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

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"The Old Timer"—
symbol of Speco
superiority.

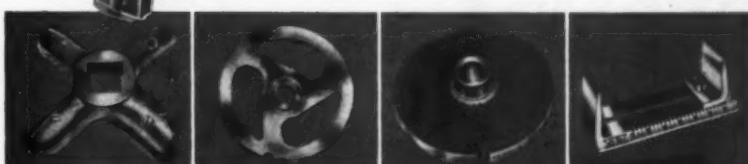
Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining . . . it requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!

Pictured with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-slide holder. Easy to assemble — easy to clean, self-sharpening.

Pictured below is SPECO's C-D Cutmore — top-quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles . . . 10 SPECO plate styles — in a wide range of sizes for all makes of grinder. Guaranteed.

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts linking costs, improves product appearance.



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FAST-ACTION
BALANCED
CURE**

A sure-fire hit, famous for an outstanding performance. It rates top applause for producing color, flavor, texture and mildness.



**...QUICK WAY TO AN
IDEAL FLAVOR!**



Every type of sausage and prepared meat specialty attains with these purer, better seasonings an ideal flavor.

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UP & DOWN THE MEAT TRAIL

PERSONALITIES

and Events OF THE WEEK.

►The election of Robert E. Pearsall as an executive vice president of Armour and Company has been announced by F. W. Specht, president. Pearsall will be associated directly with the president's office. He came to Armour in 1926 and has been vice president in charge of the dairy and poultry division since 1935. Alfred H. Smith succeeds Pearsall as general manager of the dairy and poultry division, and Lloyd Woodall will be assistant general manager. Both are veterans of the Armour organization, Smith since 1919 and Woodall since 1929.

►Pacific Meat Co., Portland, Ore., was recently granted federal inspection. Howard Nelsen, general manager, said the action culminated a seven-year remodeling program in which the plant was practically rebuilt. Improvements include a new boiler room, dressing room, hide cellars and killing floor.

►Earl Sabean, partner, Boston Tram Rail Co., Boston, Mass., died suddenly February 2. He had been closely identified with the meat packing industry as an engineer and supplier of packinghouse equipment since 1918. He is survived by three sisters and also by three brothers: Jack Sabean, vice president, John E. Smith's Sons Co., Buffalo, and Chester and Wallace Sabean, both of Boston Tram Rail Co.

►Miss Jessie F. Baldridge, vice president and secretary of the Baldridge Packing Co., Vernon, Calif., has announced the sale of the property, buildings and equipment of the plant to the owners of the Ideal Packing Co., Milwaukee, Wis., effective March 15. Sol Belinky represented Ideal in the purchase and intends to become active in the business. The late D. C. Baldridge was a pioneer in the packing industry, having operated in southern California since 1918. Prior to that time he was connected with the meat business in the state of Kansas.

►J. C. Mulkey, who has been associated with the meat industry for 30 years, recently joined the K & W Packing Co., Shelby, N. C., as general manager. He

Five Packers Win Awards in Hide Broker's Contest

Winners of all-leather awards in the contest conducted by Jack Weiller & Co., Chicago hide broker, were announced this week. The contestants had to tell—in 25 words or less—why they like the "Friendly Digest," a free bulletin on hide trends and views distributed weekly by the Weiller firm.

H. C. Fergusch, Seeger Packing Co., Inc., Montgomery, Ala., won first prize, a two-piece set of men's matched leather luggage and also a two-piece set of women's matched leather luggage. Each of the following received an all-leather, envelope-style brief case: Bud Pearson, Tri-Mont Packing Co., Monterey, Minn.; Joseph T. Clayman, The Sucher Packing Co., Dayton, O.; Frank W. Thompson, Southern Foods, Inc., Columbus, Ga., and M. H. Brown, Great Falls Meat Co., Great Falls, Mont.

Jack Weiller & Co. reached the packers with its contest message mainly through advertising in *THE NATIONAL PROVISIONER*.



THIRTY-NINE MEAT PACKERS attended the first of a series of regional meetings of the American Meat Institute, January 18, at Birmingham. C. V. Self, general manager, R. L. Zeigler, Bessemer, Ala., presided. Merrill Maughan of the AMI staff spoke on "The Past 50 Years as a Possible Guide to What's Ahead Over the Long Pull." Roy Stone, also of AMI, discussed the short-term outlook for the industry. Packers attending were: Z. P. Martin, Kingan & Co.; J. F. Bishop, Lonnie V. Merrill, J. C. Stone, E. R. Clark and S. D. Waitzman, Armour and Company; John W. Bell, J. M. Trotman, Jr. and C. H. McCrimmon, of R. L. Zeigler; Jack Gonc and C. M. Champion, Florence Packing Co.; Abe Kaplan and Dave Goldberg, Standard Provision Co.; Tom Biggers and J. E. Prescott, Cudahy Packing Co.; Paul Tripp, Geo. A. Hormel & Co.; J. L. Stoffer and G. W. Card, Rath Packing Co.; Morton Goldberg, Home Provision Co.; A. B. Jackson, D. I. Robinson, L. L. Drake and H. P. Patton, of John Morrell & Co.; Herman Gottlieb, Star Provision Co.; Frank V. Simonetti, Oscar Mayer & Co.; Harry Wheeler and L. Yon, Greensboro Packing Co.; R. W. Self, Self & Co.; E. C. Gulledge, Swift & Company; Chas. W. Purvis, A. C. Legg Packing Co.; J. E. Whittle, Arrow Provisions; William Kling, Huntsville Packing Co.; Leon Weil, Weil Packing Co.; H. C. Ferguson and T. A. Currington, Seeger Packing Co.; Felix Snow, Evansville Packing Co.; W. W. McLeod and John J. Flaitz, Wilson & Co.

was formerly assistant superintendent of the Balentine Packing Co., Greenville, S. C., and more recently had been superintendent of the Cherokee Packing Co., Gaffney, S. C.

►Alfred A. Eckerson, 59, manager of the Swift & Company plant at Jersey City, N. J., died suddenly on February 3. Eckerson had been with Swift since 1928. He was in charge of the margarine division of Swift at Jersey City until 1948 when he was appointed manager. Before 1928 he was associated with his brother in the Eckerson Co., margarine manufacturers. This company was sold to Swift in 1928.

►William Emerson, Emerson Packing Co., has been elected president of the Independent Packers Association of Houston, Tex. Other officers are: A. R. Funk, Pauly Packing Co., vice president; Morris Cohen, Keystone Packing Co., secretary, and Vernon Richardson, Richardson Meat Co., treasurer.

►Howard M. Wilson has been made president of the American Mill Service Co., Inc., Minneapolis. The firm produces meat and bone scraps and tankage.

►Armour Laboratories, pharmaceutical division of Armour and Company, plans to build a new pharmaceutical plant on a 175-acre tract of land near Kankakee, Ill. The plant will employ about 500.

►P. H. Blom, head of the animal feed

sales department of the St. Paul, Minn. plant of the Cudahy Packing Co., retired February 1, his sixty-fifth birthday. This marked the completion of 24 years in that department at St. Paul.

► **Herman Kaufman**, 72, retired purchasing agent for E. Kahn's Sons Co., Cincinnati, died recently. Several of his nephews are officers of the company: Milton J. Schloss, president; Louis E. Kahn, executive vice president, and Edgar Kahn, who is in charge of hotel and institutional sales.

► **Paul Phillips** has opened a new slaughterhouse at Edson, Kan. The state-licensed firm will engage in custom butchering as well as some wholesale operations.

► **Samuel M. Rosenthal**, president, Samuels & Co., Dallas, Tex., has announced a contest to determine the favorite recipe for picnic ham in the state. A prize of \$250 will be awarded the winning recipe. Judges are Dorothy Sinz, food editor of the *Dallas Times Herald*; Julia Hunter, head of the home economics department of the Lone Star Gas Co., and Mrs. Joe Turner, home economist of the Dallas Power and Light Co.

► **M. L. Mitchell**, who has been in the retail meat field in St. Petersburg, Fla. for many years, has opened the Friendly City Wholesale Meat Co., 1409 Fifth ave., N., St. Petersburg. The business will cater especially to the institutional trade.

► **Joseph Cohn** has resigned as counsel and executive director of the New York Council of Wholesale Meat Dealers, Inc. This in no way affects his position as counsel and executive director of the Meat Trade Institute, Inc., he announced.

► For the second year Kingan & Co., Indianapolis, is acting as financial backer of the Hoosier Spring Barrow and Ton Litter Show, to be held March 20 and 24. The "on foot" portion will occupy the first day, following which top show winners will be processed for

the educational carcass display at the Kingan main plant on March 24. The 1951 show will offer more than \$5,000 in premiums, with Kingan contributing \$3,000 of the total. Lewis B. Peggs of Kingan is chairman of the show's executive committee while Joe Judge is assistant manager. Last year's event was attended by an estimated 4,000 to 7,000 persons.

► **A. G. Ackermann**, president of the Kerber Packing Co. of Elgin, Ill., has announced the appointment of Robert G. Oldham as office manager and auditor of the company. The announcement was made this week. Oldham was formerly with the Milner Provision Co., Frankfort, Ind., for a number of years. He then joined Stark, Wetzel & Co., Indianapolis, and remained until his association with the Kerber Packing Co. Since Ackermann purchased this business a few months ago, a number of personnel changes have been made.

► **Hunter Packing Co.**, E. St. Louis, Ill., has appointed John J. Burns as sales manager in charge of all sales routes. With the firm for 26 years, Burns had been city sales manager in charge of the sausage and specialty sales division.

► **George Munce** of the Orangeburg, S. C. plant of Kingan & Co., has been seriously ill. He is receiving treatment at Duke University, Durham, N. C.

► **Joel E. Harrell & Son., Inc.**, Suffolk, Va., recently installed a Lipton six-unit smoker which employs natural gas.

► A special meeting of the board of directors of the National Renderers Association to discuss the effect of the

mobilization control outlook on rendering operations was held February 9 in Washington, D. C.

► **Fred Willkie**, president, Kingan & Co., Indianapolis, spoke at a recent luncheon sponsored by the Indianapolis Junior Chamber of Commerce.

► **Representatives** of the Escanaba, Mich. Trades and Labor Council recently asked the city council for favorable action on the request of Vollwerth & Co., Hancock, Mich., to build a \$250,000 sausage plant in Escanaba. They asked that the council reconsider a planning commission proposal to re-zone the area so that the plant can be built.

► **Thomas Vincent**, traffic manager of the Rath Packing Co., Waterloo, Ia., is serving as president of the Waterloo Transportation Club.

► **John G. McCarthy**, a route car salesman for a number of years for Geo. A. Hormel & Co., Austin, Minn., died recently at his home in Upper Darby, in suburban Philadelphia, following a heart attack. McCarthy had also been associated with F. G. Vogt & Sons, from 1933 to 1943.

► **Joseph Paull**, head of the wholesale and institutional meat purveyor firm in Philadelphia bearing his name, served as master of ceremonies at the thirty-eighth anniversary installation of officers of the Uptown Home for the Aged in Philadelphia. Paull is chairman of the board of directors of the institution.

► **Pyramid Meat Co.** has been established at 303 Callowhill st., Philadelphia, by Herman Tarnoff.

► **Charles B. Rasor**, former treasurer of Braun Brothers Packing Co., Troy, O., died recently, following a long illness. He was 67.

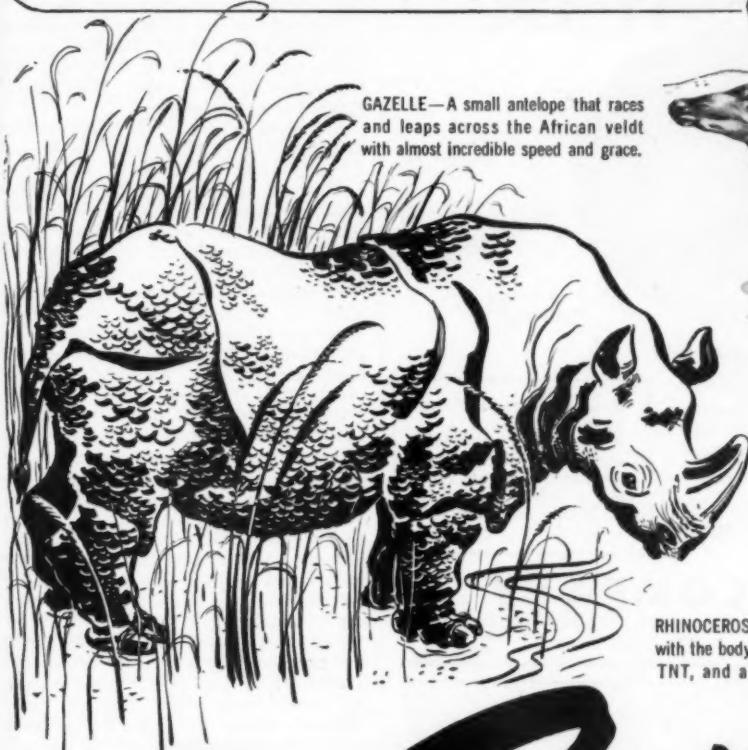
► **Morton Packing Co.**, Louisville, Ky., has announced the retirement of L. Owsley Haskins, who has been president for the past ten years. He will continue to serve as a director. **George E. Egger** has been elected president.



THE RECENT JACKSON, MISS. REGIONAL MEETING of the American Meat Institute, January 22, was attended by the following: C. M. Billingslea and K. J. Lueken, Armour and Company; L. A. Ellermann, American Can Co.; George Sandusky and John J. Healy, Jackson Packing Co.; Don Greenwood, sr., Robert M. Kersh, J. E. Laube and W. E. Ellis, Geo. A. Hormel & Co.; J. C. Stubblefield, John Morell & Co.; George L. Barthel, Barthel Provision Co.; Hugh F. Andrews, Krey Packing Co.; J. C. Wilson, St. Louis Independent Packing Co.; George Washington Trotton, Swift & Company; G. Gary, Cudahy Packing Co.; J. R. Williams, Capital Packing Co.; A. G. Moore, jr., A. G. Moore Stock Yards; I. M. Beasley, Beasley Packing Co., and Roy Stone and Merrill O. Maughan, American Meat Institute. Billingslea served as chairman of the meeting.

PROTECTION AND

Beauty



GAZELLE—A small antelope that races and leaps across the African veldt with almost incredible speed and grace.



RHINOCEROS—A hulking horned brute with the body of a tank, a temper like TNT, and a face like a nightmare.



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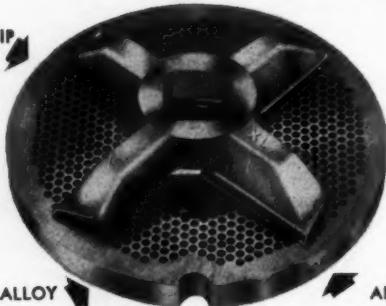
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Safety in Rendering Plant

(Continued from page 18.)

carefully and regularly inspected, sealed and tagged. Charging domes of the cookers are inspected and sealed by the foreman or supervisor in charge.

Throughout the plant, non-sparking tools are used and all electrical equipment, including lighting fixtures, is of the explosion-proof type. Even flashlights are explosion-proof.

Emphasis is placed on plant house-keeping. The premises are kept orderly, clean and dust-free at all times. Leaks and spillages are given immediate attention. The plant fire department inspects the building, its sprinkler system, standpipes and hose lines and extinguishers at frequent intervals.

Education of workmen is another phase of the safety program. Safety meetings are conducted and operating personnel are trained in the use of fire-fighting equipment. Warning signs are prominently displayed inside and out.

Solvent tank cars and trucks are unloaded under the direction of a foreman or supervisor while a representative of the fire department stands by with extinguishers during the entire operation. Tank cars are grounded by special clamps and cables provided for the purpose and the cars are checked for such items as tank pressures, leaking valves, etc., that would add to the hazard of unloading.

Precautionary measures taken through the enforcement of safety regulations and use of approved safety equipment have helped Hunter's management attain its objectives of economical solvent extraction with a maximum recovery of tallow, grease and solids under optimum conditions of safety and sanitation.

Equipment credit: Combustible gas alarm and Explosimeter, Mine Safety Appliances Co., Pittsburgh.

Senator Reports on Foot-Mouth Disease Status

Following his return from Mexico City where he conferred with Maj. Gen. Harry H. Johnson, retired, who is in charge of the foot-mouth eradication program in Mexico, Chairman Ellender of the Senate agriculture committee reported that the disease has been "practically eliminated." Johnson has recommended that the current program continue at its present pace through June 30 at which time it could be cut drastically to maintain only a "watchdog" group for several years.

Ellender said he believed U. S. packers should be encouraged to go into business in Mexico to handle Mexican beef for distribution in the United States and elsewhere.

Holly Appoints Ad Agency

Holly Meat Packing Co., San Francisco, has appointed the Jewell Advertising Agency to direct a campaign in connection with its recent expansion.

NIMPA Convention Will Feature Forum On Packer Problems

Additional plans for the annual meeting of the National Independent Meat Packers Association, April 16, 17 and 18, at Chicago were reported this week.

At the suggestion of a former president, a half-day—Tuesday, April 17—will be devoted to a discussion of packer problems. NIMPA's plan of holding such discussions on every problem confronting its members has been one secret of its success, he stated. Men highly skilled in all phases of packinghouse operations will guide the discussions. Such topics as the following have already been suggested and more will be added: sewage disposal systems in various cities, the best method of handling hides in small plants, new methods of lard processing, other new processes, curing problems of any sort, the difficulties ahead in securing packing and packaging materials and the buying of livestock under probable ceilings.

Plans for handling business matters were outlined in a bulletin this week. A dinner for old and new board members and divisional and national officers on Monday evening will be followed by a business meeting during which the report of the nominating committee will be made; the city, hotel and dates of the 1952 convention decided, and other new business completed.

A major feature of the convention will again be a display of the latest packinghouse equipment and supplies in the Palmer House exhibit hall.

Emphasis on War Effort At Canner's Convention

A special war mobilization conference will highlight the forty-fourth annual convention of the National Canners Association. The meeting is to be held at the Stevens hotel, Chicago, February 17-20.

Leading personalities connected with the war effort will discuss the canning industries in the current mobilization. Some of the speakers and their addresses are as follows: Maj. Gen. Herman Feldman, Quartermaster General of the Army, "The Armed Forces Look to America's Canning Industry"; Robert J. Small, Chief, Metal Can Unit, Container Division, National Production Authority, "Metal Can Conservation"; Dr. E. J. Cameron, director, Washington Research Laboratory, National Canners Association, "Canned Foods in Civil Defense"; and Michael V. DiSalle, Director of Price Stabilization, Economic Stabilization Agency, "Price Control As I See It."

The Sunday sessions will be devoted to association activities such as election and installation of officers. The one speaker at this general session will be Harry F. Byrd, United States Senator from Virginia, who will discuss "Our Problems at Home and Abroad."

...SEE YOU AT THE W.S.M.P.A. CONVENTION



FORM-BEST FULL-LENGTH STOCKINETTES are stronger and more elastic. They're less absorbent . . . less shrinkage.

PIN-TITE REINFORCED SHROUD CLOTHS pull tight and pin tight. They bleach meats *white* and marbleize.

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See them at
Booth G-17
W.S.M.P.A.
Convention
February 14, 15, 16

Cincinnati Cotton Products
COMPANY
Cincinnati 14, Ohio

Seattle Public Library

Fire Prevention Program

(Continued from page 15.)

Depending upon location the heads are set to release at temperatures from 165 to 312 degs. F. The normal room temperatures determine the settings which are adjusted upward to a range clearly indicating trouble.

The heads are of two types, wet and dry. Wet sprinkler heads are used where there is no danger of freezing. They release water directly to douse the fire. The dry sprinklers, used where part of the line must pass through freezers, releases air which holds back the water. As air escapes from the sprinkler head, it activates a dry sprinkler valve which feeds water under pressure to the danger points.

The master sprinkler system at Canada Packers is regionalized into nine area units. For each of these systems, a water-flow alarm is provided which sounds a siren alarm to warn people in the area where a head opens of a possible fire. Simultaneously, an annunciator board, which is also wired to each of the nine sprinkler systems, indicates within which system the sprinkler head has been released. The annunciator board is located in the engine room. Its warning bell alerts the watch engineer whose responsibility it is to dispatch personnel to investigate the cause. A chart adjacent to the annunciator lists the location of each of the sprinkler systems in the plant.

Strategically located in relation to the plant are five hose houses. There is a fire hydrant in each house along with 150 ft. of fire hose and fire fighting equipment such as axes, fire hooks and extra hose. One end of the fire hose is always attached to the hydrant.

To assure an adequate supply of water in event of fire, the plant has its own water storage system. In four tanks it has a reserve of 500,000 gallons. In addition the plant can draw on the city water supply.

Pumping pressure for the entire fire water main is assured by a huge electrical and steam turbine fire pump with a capacity of 1,000 gpm. Water for this pump can be drawn from the reserve tanks and the city main. When this fire pump goes into action a check valve on the underground system prevents water pressure from returning to city main. The water system is buried to prevent freeze ups.

At this plant all fire equipment is frequently checked for proper functioning. The key personnel are charged with the responsibility of fire fighting drill to attain proficiency in the mechanics of handling their equipment.

The problem of providing trained fire-fighting personnel to watch a plant during off hours has been solved by one large midwestern plant in a novel way.

While regular fire fighters maintain the day watch, plant employees who work at regular meat operations during the day man the night shift. These

men are trained in fire fighting and sleep in the plant's fire house. There is a sufficient number of these "extra firemen" to man the night watch so it is not burdensome for a few individuals. The plan is mutually advantageous to employer and employees.

Horace Nicholas, fire marshall at Canada Packers, stresses two points in his fire prevention program: First, most fires are the result of carelessness on someone's part and good housekeeping plays a very important role in minimizing chances of an outbreak. Second, when a fire breaks out always call the fire department first. Remember that big fires are jobs for professionals.

Photo credit: The "Monthly Moocher," house organ, Canada Packers Limited.

McNeill, Breakfast Club Observe 10th Anniversary

Don McNeill and his Breakfast Club will celebrate the tenth anniversary of Swift & Company sponsorship when they broadcast from Hollywood during the weeks of February 18 and February 25. Although McNeill seldom leaves his home breakfast table in Chicago, he is making exceptions this year. During the stay in Hollywood McNeill will have as his guests some of the key figures in Swift & Company. Swift's store-wide "Keys to Good Eating" promotion will be plugged during the broadcasts.

Keystone Welcomes You
to the
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February 14, 15 and 16
and extends a cordial invitation to visit us
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Meat Production Falls 23% as Cold and Rail Strike Stall Shipments

SEVERE weather across most of the nation and curtailed livestock shipments due to the rail strike teamed up to bring about a 23 per cent drop in total meat production in the week ended February 3. The U.S. Department of Agriculture estimated production at 291,000,000 lbs., compared to 377,000,000

duction was 125,000,000 lbs., compared with 150,000,000 lbs. in the previous week and 128,000,000 lbs. a year ago.

Calf slaughter fell to 70,000 head from 92,000 reported for the previous week and was under the year-earlier total of 111,000. Output of inspected veal for the three weeks under compar-

year. Lard production dropped to 39,700,000 lbs., in comparison with a 56,500,000 lb. output a week before and 41,800,000 lbs. a year ago.

Sheep and lamb slaughter declined to 211,000 head from the 240,000 kill in the previous week and 218,000 last year. Production of lamb and mutton for the three weeks under comparison amounted to 9,900,000, 11,000,000, and 10,600,000 lbs., respectively.

British Fresh Meat Ration Cut Down to 9½c Per Week

A new, 20 per cent slash in Briton's fresh meat ration will reduce the amount from 11½c to 9½c worth per person a week. The new ration, effective February 4, will buy about 6 oz. of lamb chops, 8 oz. of chopped beef, 4½ oz. of beefsteak or 9 oz. roasting lamb. Each person will continue to receive 2½c worth of corned beef each week and 4 oz. of bacon in addition to the fresh meat.

At the same time, Food Minister Webb said the allotment of meat for manufacturing purposes will be cut by one-third. The reduced ration is due to Argentina's refusal to ship meat to Britain at what the Labor government considers a reasonable price. Webb does not think it will be necessary to drop the ration any lower this year, even if Argentina ships no meat.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended February 3, 1951, with comparisons

Week Ended	Beef		Veal		Pork		Lamb and Mutton		Total Meat Prod.	
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	mil. lb.	mil. lb.
Feb. 3, 1951	226	125.2	70	6.0	1,072	149.0	211	9.0	291.0	
Jan. 27, 1951	271	149.6	92	6.2	1,488	206.8	240	11.0	376.6	
Feb. 4, 1950	237	127.6	111	11.1	1,154	152.7	218	10.6	302.0	

AVERAGE WEIGHTS (LBS.)										
Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Feb. 3, 1951	1,016	554	178	99	250	139	98	47	14.8	39.7
Jan. 27, 1951	1,013	552	180	100	250	139	98	46	15.2	56.5
Feb. 4, 1950	996	538	182	100	240	132	101	49	15.1	41.8

lbs. produced a week earlier. Despite the large weekly drop, production was only 4 per cent below the 302,000,000 lbs. reported for the same period in 1950.

Cattle slaughter of 226,000 head fell 17 per cent below the 271,000 head kill of the week before and 5 per cent below the 237,000 for the corresponding week last year. Estimated beef pro-

duction was 6,900,000, 9,200,000 and 11,100,000 lbs., respectively.

A hog kill of 1,072,000 head dropped 28 per cent from the 1,488,000 for the previous week and was 7 per cent below the 1,154,000 killed the same week in 1950. Estimates put pork production at 149,000,000 lbs., compared with a week-earlier total of 207,000,000 lbs. and 153,000,000 lbs. for the preceding

PRICES CONTINUE TO ADVANCE; MARGINS ABOUT STEADY

(Chicago costs and credits, first three days of week.)

The upward price trend for live hogs and pork continued at Chicago this week. The advances in the two different markets were about the same, with small changes resulting in hog cut-out margins. Heavy hogs cut minus \$1.18, steady with the previous week.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the first three days of the week.

180-220 lbs.			220-240 lbs.			240-270 lbs.			
Value			Value			Value			
Pct.	Price per cwt.	per cwt. fin.	Pct.	Price per cwt.	per cwt. fin.	Pct.	Price per cwt.	per cwt. fin.	
live wt.	lb.	alive yield	live wt.	lb.	alive yield	live wt.	lb.	alive yield	
Skinned hams	12.7	50.0	\$ 6.35	\$ 9.05		12.7	48.8	\$ 6.20	\$ 8.64
Plencies	5.7	34.5	1.96	2.80		5.5	32.7	1.80	2.52
Boston butts	4.8	42.8	1.82	2.58		4.1	40.8	1.67	2.38
Loins (blade in)	10.2	45.4	4.63	6.63		9.9	43.9	4.35	6.10
Lean cuts			\$14.76	\$21.06			\$14.02	\$19.64	
Bellies, S. P.	11.1	33.0	3.66	5.25		9.6	31.7	3.05	4.28
Bellies, D. S.						2.1	21.8	.46	.65
Fat backs						3.2	13.5	.43	.62
Plates and jowls	2.0	14.3	.42	.60		3.1	14.3	.44	.60
Raw leaf	2.3	16.9	.38	.55		2.2	16.9	.37	.52
P.S. lard, rend. wt.	13.9	17.8	2.47	3.54		12.4	17.8	2.20	3.07
Fat cuts & lard			\$ 6.94	\$ 9.93			\$ 6.95	\$ 9.74	
Spareribs	1.6	36.6	.59	.84		1.6	32.1	.52	.73
Regular trimmings	3.3	29.2	.76	1.00		3.1	23.2	.72	.97
Feet, tails, etc.	2.0	11.8	.24	.34		2.0	11.8	.24	.34
Offal & miscd.			1.10	1.57			1.10	1.54	
TOTAL YIELD & VALUE	70.0		\$24.39	\$34.84	71.5		\$25.55	\$32.95	72.0
Per cwt.					Per cwt.				Per cwt.
alive					alive				alive
Cost of hogs	\$22.79		Per cwt.		\$22.55		Per cwt.		\$22.06
Condemnation loss	.11		fin.		.11		fin.		.11
Handling and overhead	1.15		yield		1.01		yield		.91
TOTAL COST PER CWT.	\$24.05				\$22.67		\$23.12		\$22.06
TOTAL VALUE	24.39				23.55		32.95		30.42
Cutting margin	+\$5.34				+\$12		+\$1.17		+\$1.64
Margin last week	+\$29				+\$21		+\$29		+\$1.64

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago, week ending February 3:

	Week Feb. 3	Previous week	Cor. Week 1950
Cured meats, pounds	20,823,000	22,221,000	20,219,000
Fresh meats, pounds	21,178,000	25,832,000	28,237,000
Lard, pounds	3,071,000	3,764,000	8,178,000

Army To Buy Meat

The Chicago Quartermaster depot of the United States Army released this week a notice of intent to purchase a quantity of sausage as follows: Pork links, type II (28 oz. cans); pork and gravy, type II (30 oz. cans) and ham chunks (30 oz. cans).

The wide range of subjects covered by THE NATIONAL PROVISIONER makes it an indispensable aid to packers.



Felix Epstein,
president
First Spice Mixing Co.

try a drum of
TIETOLIN*
THE PERFECT ALBUMIN BINDER
at my expense

Are you paying record-high prices for bullmeat—and wishing you could do something about it? Here's your chance:

Have me send you a sample drum of TIETOLIN. Use it and learn for yourself how to get all the binding qualities of bullmeat at about 16c per pound saving . . . by adding TIETOLIN to cowmeat, beef and pork trimmings. TIETOLIN prevents fat separation, reduces loss by shrinkage, eliminates air pockets, contains no cereals, gums or starches, absorbs and holds moisture. TIETOLIN is fully approved for use in Government inspected plants. Send today for your sample drum and leaflet P-61. If not completely satisfied, return the unused portion at my expense—pay nothing!

There's only one TIETOLIN—and FIRST SPICE makes it!

*Reg. U. S. Pat. Off.



FIRST SPICE
Mixing Company, Inc.

19 VESTRY ST., NEW YORK 13 • WOrth 4-5682

MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

(l.c.l. prices)

Native steers— Feb. 7, 1951
per lb.

Prime, 600/800 55 1/2 @ 57

Choice, 500/700 53 1/2 @ 55 1/2

Choice, 700/900 52 @ 54 1/2

Good, 500/700 51 @ 53 1/2

Commercial cows, 500/800 48 @ 46

Can. & Cut. cows, north., 350/up 42% @ 43%

Bologna, 600/up 47% @ 48%

STEER BEEF CUTS

500-800 lb. Carcasses

(l.c.l. prices)

Prime: Hinds and ribs 66 @ 69

Hindquarters 65 @ 68

Rounds 56 @ 58

Loins, trimmed 1.01 @ 1.05

Loins and ribs (sets) 94 @ 98

Forequarters 51 @ 54

Hacks 58 @ 59

Chucks, square cut 53 @ 56

Ribs 83 @ 85

Briskets 48 @ 45

Navels 29 @ 34

Choice: Hinds and ribs 62 @ 65

Hindquarters 60 @ 62 1/2

Rounds 56 @ 58

Loins, trimmed 86 @ 90

Loins and ribs (sets) 81 @ 84

Forequarters 50 @ 52 1/2

Backs 55 @ 56

Chucks, square cut 53 @ 56

Ribs 83 @ 85

Briskets 48 @ 45

Navels 29 @ 34

Plates 31

Hind shanks 26

Fore shanks 35

Bull tenderloins, 5/up 69 @ 1.03

Cow tenderloins, 5/up 69 @ 1.03

BEEF PRODUCTS

(l.c.l. prices)

Tongues, No. 1, 3/up, fresh or frozen 36% @ 38%

Tongues, No. 2, 3/up, fresh or frozen 34 @ 36

Brains, 6 lbs. up 7 @ 8

Hearts 36

Livers, selected 60 @ 62

Livers, regular 51% @ 52

Tripe, scalloped 18 1/2

Tripe, cooked 15 @ 15 1/2

Lips, scalloped 19 @ 19 1/2

Lips, unscalloped 18 @ 18 1/2

Lungs 10 @ 11 1/2

Melts 10 @ 11

Udders 8 @ 9

BEEF HAM SETS

(l.c.l. prices)

Knuckles, 6 lbs. up, boneless 64 @ 65

Insides, 12 lbs. up 64 @ 65%

Outsides, 8 lbs. up 62

FANCY MEATS

(l.c.l. prices)

Beef tongues, corned 41

Veal breads, under 6 oz. 76

6 to 12 oz. 86

12 oz. up 98

Calf tongues 31 @ 33

Lamb fries 77

Ox tails, under 1/2 lb. 25 1/2

Over 1/2 lb. 26 1/4

WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped 57 @ 58 1/2

Hams, skinned, 14/16 lbs., ready-to-eat, wrapped 60 @ 62 1/2

Hams, skinned, 16/18 lbs., wrapped 55% @ 57 1/2

Hams, skinned, 16/18 lbs., ready-to-eat, wrapped 59 @ 60

Bacon, fancy trimmed, basket off, 8/10 lbs., wrapped 47 @ 49 1/2

Bacon, fancy, square cut, seedless, 12/14 lbs., wrapped 43 @ 47 1/2

Bacon, No. 1 sliced, 1-lb., open-faced layers 51 @ 55 1/2

VEAL—SKIN OFF

Carcass

(l.c.l. prices)

Choice, 80/150 57 @ 58

Good, 50/90 52 @ 55

Good, 80/150 55 @ 57

Commercial, 50/80 48 @ 50

Commercial, 80/150 50 @ 53

Utility, all weights 43 @ 47

CARCASS LAMBS

(l.c.l. prices)

Choice 30/50 56 @ 58

Good, 30/50 53 @ 57

Commercial, all weights 52 @ 55

CARCASS MUTTON

(l.c.l. prices)

Good, 70/down 82 @ 83

Commercial, 70/down 81 @ 82

Utility, 70/down 80 @ 81

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/16 lbs., 49@ 52

Pork loins, regular 47@ 48

12/down 47@ 48

Pork loins, boneless 59 @ 60

Shoulders, skinned, bone in, under 16 lbs. 36%

Picnics, 4/6 lbs. 32@ 35

Picnics, 6/8 lbs. 33@ 34

Bacon butts, 4/8 lbs. 43 @ 45

Tenderloins, fresh 79 @ 81

Steck bones 11 @ 11 1/2

Livers 17@ 18

Brains, 10 lb. pails 15@ 16

Meat, lean 15@ 16

Feet, front 8 @ 8 1/2

SAUSAGE MATERIALS

FRESH

(l.c.l. prices)

Pork trim, regular 24 @ 25 1/2

Pork trim, guar. 50% lean 27 @ 27

Pork trim, spec. 85% lean 47 @ 48

Pork trim, ex. 95% lean 50

Pork cheek meat, trimmed 40 @ 40

Pork tongues, c.t., bone in 28@ 29

meat, boneless 58 @ 59

Bon'l new meat, f.c. C.C. 55 @ 56

Beef trimmings, 35-90% lean 51 @ 52

Cow chucks, boneless 47@ 48

Bull head meat 42@ 43

Beef cheek meat, trmd. 42@ 43

Shank meat 57 @ 57 1/2

Veal trimmings, boneless 52 @ 52 1/2

SAUSAGE CASINGS

(P.O.B. Chicago)

(l.c.l. prices quoted to manufacturers of sausage.)

Beef casings:

Domestic rounds, 1 1/2 in. 80 @ 85

Domestic rounds, over 1 1/2 in. 10.10 @ 11.25

Export rounds, wide, over 1 1/2 in. 1.55 @ 1.70

Export rounds, medium, 1 1/2 to 1 1/4 in. 1.20 @ 1.25

Export rounds, narrow, 1 in. under 1.25 @ 1.40

No. 1 weaneds, 24 in. up 14 @ 15

No. 1 weaneds, 22 in. up 8

No. 2 weaneds 9

Middles, sewing, 1 1/2 in. 1.55

Middles, select, wide, 2 1/2 in. 1.60 @ 1.70

Middles, select, extra, 2 1/2 to 2 1/4 in. 1.90 @ 2.10

Middles, select, extra, 2 1/4 in. & up 2.40 @ 2.85

Beef bungs, export, No. 1 34 @ 35

Beef bungs, domestic, 2 1/2 in. 26 @ 27

2 1/2 in. wide, flat 14 @ 17

8-10 in. wide, flat 5 @ 7

Pork casings:

Extra narrow, mm. & dn. 4.45

Narrow, mediums, 22@32 mm. 4.15 @ 4.35

Medium, 32@35 mm. 3.30 @ 3.45

Spc. med., 35@38 2.70 @ 2.90

Wide, 38@40 mm. 2.60 @ 2.70

Export bungs, 34 in. cut, 31 @ 34

Large prime bungs, 34 in. cut 20 @ 21

Medium prime bungs, 34 in. cut 15 @ 17

Small prime bungs 11

Middles, per set, cap off 55 @ 70

DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs 68 @ 71

Frankfurters 54

Blatzsteiner 54

B. G. Salami 56

B. C. Salami, new con 55

Genoa style salami, ch. 56 @ 58

Pepperoni 55 @ 58

Mortadella, new condition 63

Italian style hams 79

Milprint

REVELATION



keeps your

bacon sales



out front...assures

product visibility



saves as much

as 60% on scarce cellophane...



A Revelation bacon package looks so much like an all-transparent package, you have to take it apart to see the difference.

Note the big full-visibility window...the fast-wrapping greaseproof sidewalls.



You can give your sliced bacon a new appealing look with Milprint Revelation wrappers. This bacon's big top-wrap window assures complete product visibility—just like an ALL-CELOPHANE package. Yet, Revelation requires 60% LESS CELLOPHANE. And, its wrapped sidewalls offer extra printing surfaces for better bacon identification, recipes, etc. For full information, call your Milprint man today!

SEE MILPRINT FOR MILITARY PACKAGING

Milprint's "Convenience" production facilities and unique capabilities are being widely used in many branches of U.S. industry by Military Packaging. The strategic location of 14 plants and the valuable "know-how" of the Milprint organization are at your disposal. Write or call Milprint regarding your Military Packaging problems.

Milprint

INC.
PACKAGING MATERIALS

LITHOGRAPHY & PRINTING

General Offices: Milwaukee, Wisconsin 53201 • Principal Cities:

Printed Cellophane, Plastic, Polyethylene, Acrylic, Lacquer, Film, Foiling Coatings,
Lithographed Displays, Printed Promotional Material



Here's why you get increased production with the quick-easy working efficiency of

GLOBE-HOY HAM MOLDS

These molds are the simplest, most effective units ever designed. Anyone can operate them and turn out a perfect product every time. Just try one. See for yourself — in your own plant — how they step up production and give you all these "plus values" at the same time:

- **UNIFORM QUALITY** and appearance. Special springs allow 2 1/4" follow-through to match cooking shrinkage.
- **NO RE-PRESSING** because of the scientifically designed, non-tilting cover construction.
- **EASY CLEANING** because the stainless steel mold and its cover are one-piece seamless units.
- **LONG LIFE** in strenuous, year after year production has made them the first choice in the packing industry.

Write for full details . . . or a trial mold!

THE GLOBE COMPANY
4000 S. Princeton Ave.
Chicago 9, Illinois

DOMESTIC SAUSAGE

(l.c.l. prices)

	Whole	Ground
Pork sausage, hog casings	48 @ 52	
Pork sausage, bulk	42	
Frankfurters, sheep cas.	55 @ 60	
Frankfurters, hog cas.	53	
Frankfurters, skinless	50 @ 52	
Bologna	49 @ 50	
Bologna, artificial cas.	47 @ 49	
Smoked liver, hog bungs	48 @ 52	
New Eng. lunch spec.	65 @ 74	
Minced lunch spec., ch.	54 @ 58	
Tongue and blood	48 @ 49	
Blood sausage	41 @ 49	
Souse	37	
Polish sausage, fresh	56 1/2 @ 58	
Polish sausage, smoked	56 1/2 @ 58	

SEEDS AND HERBS

(l.c.l. prices)

	Whole	Ground
Caraway seed	28	33
Cumin seed	55	61
Mustard seed, fancy	28	..
Yellow American	21	..
Marjoram, Chilean	26	30
Oregano	26	30
Coriander, Morocco,
Natural No. 1	37	42
Marjoram, French	60	70
Sage Dalmatian
No. 1	1.35 @ 1.40	1.50 @ 1.55

CURING MATERIALS

Cwt.

Nitrite of soda, in 425-lb. bbls., del., or f.o.b. Chgo.	\$ 0.90
Salt peter, n. ton, f.o.b. N.Y.	..
Dbl. refined gran.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.35
Impure rfd., powdered nitrate of soda	Unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chicago	Per ton
Granulated	\$21.40
Medium	27.90
Rock, bulk, 40 ton car, delivered Chicago	11.90
Sugar:	
Raw, 96 basis, f.o.b. New Orleans	6.20
Refined standard cane gran., basis	8.05 @ 8.25
Refined standard beet gran., basis	7.85 @ 8.05
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.65
Dextrose, per cwt. in paper bags, Chicago	7.04

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles February 6	San Francisco February 6	No. Portland February 6
FRESH BEEF (Carcass):			
STEER:			
Choice:			
500-600 lbs.	53.00 @ 55.00		\$54.00 @ 56.00
600-700 lbs.	52.00 @ 55.00	\$52.00 @ 54.00	55.00 @ 55.00
Good:			
500-600 lbs.	52.00 @ 53.00	52.00 @ 53.00	54.00 @ 55.00
600-700 lbs.	51.00 @ 52.00	51.00 @ 52.00	53.00 @ 54.00
Commercial:			
350-600 lbs.	50.00 @ 51.00	52.00 @ 53.00	51.00 @ 53.00
COW:			
Commercial, all wts.	46.00 @ 47.00	48.00 @ 50.00	48.00 @ 50.00
Utility, all wts.	45.00 @ 46.00	45.00 @ 48.00	45.00 @ 48.00
FRESH CALF: (Skin-Off)			
Good:			
200 lbs. down	54.00 @ 56.00		58.00 @ 60.00
Commercial:			
200 lbs. down	52.00 @ 54.00		54.00 @ 56.00
FRESH LAMB (Carcass):			
Choice:			
40-50 lbs.	56.00 @ 57.00	57.00 @ 60.00	56.00 @ 57.00
50-60 lbs.	55.00 @ 56.00	55.00 @ 57.00	55.00 @ 56.00
Good:			
40-50 lbs.	54.00 @ 56.00	56.00 @ 59.00	56.00 @ 57.00
50-60 lbs.	53.00 @ 54.00	54.00 @ 56.00	55.00 @ 56.00
Commercial, all wts.	52.00 @ 54.00	54.00 @ 56.00	53.00 @ 54.00
Utility, all wts.	50.00 @ 54.00	50.00 @ 54.00	48.00 @ 49.00
MUTTON (ewe):			
Good, 70 lbs. dn.	38.00 @ 40.00		
Commercial, 70 lbs. dn.	36.00 @ 38.00		
Utility, 70 lbs. dn.	32.00 @ 36.00		
FRESH PORK CARCASSES: (Packer Style)			
80-120 lbs.	50.00 @ 36.00	(Shipper Style)	(Shipper Style)
120-160 lbs.	34.00 @ 36.00	33.00 @ 35.00	33.00 @ 34.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	48.00 @ 52.00	50.00 @ 54.00	49.00 @ 51.50
10-12 lbs.	48.00 @ 52.00	48.00 @ 50.00	49.00 @ 51.50
12-16 lbs.	48.00 @ 52.00	46.00 @ 48.00	48.00 @ 50.00
PICNICS:			
4-8 lbs.	40.00 @ 42.00		
PORK CUTS No. 1: (Smoked)			
HAM, Skinned:			
12-16 lbs.	54.00 @ 59.00	58.00 @ 62.00	60.00 @ 63.00
16-20 lbs.	53.00 @ 59.00	58.00 @ 60.00	59.00 @ 60.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	48.00 @ 52.00	52.00 @ 54.00	49.00 @ 51.00
8-10 lbs.	42.00 @ 48.00	48.00 @ 52.00	45.00 @ 48.00
10-12 lbs.	42.00 @ 48.00	45.00 @ 49.00
LARD, Refined:			
Tierces	21.00 @ 22.50		23.00 @ 24.50
50 lb. cartons & cans.	22.00 @ 23.00	22.00 @ 23.00	
1 lb. cartons	22.25 @ 24.00	23.00 @ 24.00	24.50 @ 24.75

THE FOWLER CASING CO. LTD.

For 30 Years the Largest Independent Distributors of
QUALITY AMERICAN HOG CASINGS

In Great Britain

8 MIDDLE ST., WEST SMITHFIELD, LONDON E. C. 1, ENGLAND
(Cables: Efseaco, London)

**Ground
for Sale**
22
61
...
39
42
70
1,506@1.55
ALS
Cwt.
... \$ 9.30
11.00
14.40
15.40
5.50
of unquoted
lbs.
Per ton
\$21.40
27.80
... 11.90
... 6.20
8.05@8.25
7.85@8.00
lb.
less
... 7.00
... 7.04
CES
Portland
February 6
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KOCH TRIMMING TABLES



Galvanized Top & Guards

Stainless Top & Guards

No. 1160—6-ft. long	\$122	No. 2160—6-ft. long	\$195
No. 1180—8-ft. long	142	No. 2180—8-ft. long	225
No. 1190—10-ft. long	168	No. 2190—10-ft. long	265

Sheet metal working surface and splash guards at ends and rear, made of either heavy gauge galvanized or polished stainless steel sheets.

Sectional maple cutting board at front, full length, 12-in. wide and 1½-in. thick. Heavy, welded, angle iron frame, finished in grey enamel.

Working surface 34-in. above floor. Legs have adjustable levelers. Width from front to back 42-in., including the 12-in. maple board.



Galvanized Top

Stainless Steel Tops

(Nominal length)	(Nominal length)
No. 2270—6-ft. \$108	No. 3270—6-ft. \$180
No. 2271—8-ft. 124	No. 3271—8-ft. 205
No. 2272—10-ft. 147	No. 3273—10-ft. 242

Tops made of either heavy galvanized or polished stainless steel sheets. Tapered apron to fit against stuffer. Top slopes toward drain outlet in center, near stuffer end. Heavy, welded, angle iron frame, finished in machinery gray.

Top is 35-in. above floor, with flange 1-in. high. Legs have adjustable levelers. Width 46-in. The apron, or tapered extension at stiffer end, is 18-in. long on all sizes.

KOCH STUFFING TABLES

KOCH BUILDS ALL SORTS OF SPECIAL TABLES. LET US SUBMIT DRAWINGS & QUOTE ON YOUR REQUIREMENTS.

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20th & McGEE ST. KANSAS CITY

KANSAS CITY 8, MO.

FROZEN MEAT SLICER



NOW...

SLICE 3000 LBS. OF FROZEN MEAT PER HOUR WITH THE NEW "ACE" FROZEN MEAT SLICER. CUT LABOR COSTS AND ELIMINATE SHRINKAGE.

Write for Complete Information

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Telephone: HArrison 7-9062



This year marks the third anniversary of the development of Tenox. We are proud to say that Tenox is now being used by a major portion of the lard industry.

We believe that the Tenox type antioxidants will, in the course of time, be used in all lard. When this is done, limited stability will no longer be a factor in lard's acceptance and use.

We therefore recommend that you consider stabilizing 100% of your lard with Tenox so that your customers, no matter what use they may make of your product, will never find its stability unsatisfactory.

For sample quantities and information about these most effective antioxidants, their carry through properties and their ability to protect fried and baked foods, write to Tennessee Eastman Company, division of Eastman Kodak Company, Kingsport, Tennessee.

Insure with TENOX. it's a good policy

Tenox

**Eastman
Antioxidants
for Lard**

SALES REPRESENTATIVES: New York—10 E. 40 St.; Cleveland—Terminal Tower Bldg.; Chicago—360 N. Michigan Ave. **West Coast:** Wilson & Geo. Meyer & Co., San Francisco—333 Montgomery St.; Los Angeles—4800 District Blvd.; Portland—520 S. W. Sixth Ave.; Seattle—1020 Fourth Ave., So. DISTRIBUTED IN CANADA BY: P. N. Soden Company, Ltd., 2143 St. Patrick St., Montreal, Quebec

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service
CASH PRICES

F. O. B. CHICAGO OR

CHICAGO BASIS

THURSDAY, FEBRUARY 8, 1951

REGULAR HAMS

Fresh or Frozen	S. P.	PICNICS	S. P.
8-10	48½ n	48½ n	34%
10-12	48½ n	48½ n	33@33½ n
12-14	48½ n	48½ n	33
14-16	46½ n	46½ n	32½ n

BOILING HAMS

Fresh or Frozen	S. P.	BELLIES	Cured
16-18	45½ n	45½ n	33½ @34
18-20	44n	44n	32½
20-22	43½ n	43½ n	31@31½ 32½@32n
inc.	8/up. No. 2's	16-18	23½@24½ 23@26n
		18-20	22½@23 24½

SKINNED HAMS

Fresh or F.F.A.	S. P.	GR. AMN. BELLIES	D. S. BELLIES	
10-12	50½ @51½	50% @51½ n	18-20	22
12-14	49½	49½ n	20-25	22
14-16	49½	49½ n	25-30	22
16-18	48½@49	48@49	30-35	22
18-20	48½@49½	48½@49½	35-40	20@21½
20-22	46	46n	40-50	19½@19½
22-24	45½@45%	45½@45%	18@18½	20
24-26	45½@45%	45½@45%	18@18½	19½
25-30	44½	44½@45n	inc.	44@44½
25/up. No. 2's		b—nominal.		

OTHER D. S. MEATS

Fresh or Frozen	Cured	FAT BACKS	Cured
Reg. plates 17n	17n	6-8	13½ n
Clear plates 14n	14n	8-10	14½ n
Square jowls 15½@16½	15½@16n	10-12	14½ n
Jowl butts 13½@14	13½@13½	12-14	15n
S. P. jowls	13½	14-16	15n
		18-20	16½
		20-25	16½
			16½@16½

B.A.I. REPORT

American stockmen can extend the production of meat beyond that reached during World War II, according to the annual report of B. T. Simms, chief of the Bureau of Animal Industry. The report tells how livestock production has become more efficient, and why increased meat supplies are possible largely as a result of constantly improved crops and livestock, and better pest and disease control. The improved situation is the result of many maturing segments of research rather than of any one segment. Dr. Simms reports a drop from 5 per cent in 1946 to 3.5 per cent in 1950 in the rate of infection of cattle tested for brucellosis.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	
Chicago	\$21.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	21.75
Kettle rend., tierces, f.o.b. Chicago	22.50
Lard, kettle rend., tierces, f.o.b. Chicago	22.50
Lard flakes	26.00
Neutral, tierces, f.o.b. Chicago	23.75
Standard Shortening *N. & S.	32.00
Hydrogenated Shortening N. & S.	33.75

*Delivered.

WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw Leaf
Tierces	Loose	
Feb. 3	19.42½ n	17.75
Feb. 5	19.32½ n	17.75n
Feb. 6	19.22½ n	17.75n
Feb.	19.55n	18.00n
Feb. 8	19.47½ n	18.00n
Feb. 9	19.52n	18.00n

b—nominal.

Sales: About 1,500,000 lbs.

Open interest at close Thurs., Feb. 7th: Mar. 334, May 334, July 235, Sept. 145 and Oct. 8 lots.

Sales: About 2,000,000 lbs.

Open interest at close Wed., Feb. 8th: Mar. 342, May 334, July 235, Sept. 146 and Oct. 8 lots.

Sales: About 1,500,000 lbs.

Open interest at close Thurs., Feb. 8th: Mar. 342, May 334, July 235, Sept. 146 and Oct. 8 lots.

a—asked. b—bid.

MEAT PRICES AT PHILADELPHIA

Prices paid for wholesale meats at the Philadelphia market on Tuesday, February 6, are shown in the following table. Prices are reported by the U. S. Department of Agriculture on a per cwt. basis.

Locally Dressed Meats

FRESH BEEF CUTS:

Prime:	
Chicago style round, no flank	
Full loin, 75-90 lbs.	
Hip round, with flank.	
Rib, (7 bone) 35-40.	
Rib, (7 bone) 30-35.	
Arm chuck	
Plate	
Brisket	
Choice:	
Chicago style round, no flank	\$61.00@63.00
Full loin, 75-90 lbs.	
Hip round, with flank.	
Rib, (7 bone) 35-40.	
Rib, (7 bone) 30-35.	
Arm chuck	
Plate	
Brisket	
Choice:	
Chicago style round, no flank	\$61.00@63.00
Full loin, 75-90 lbs.	
Hip round, with flank.	
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**Make your modern smokehouse better—
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SMOKEHOUSE DOORS**



COMPARE THESE FEATURES:

Rigid All-Steel Construction

Positive 3-Point Fastening

Heat Resistant Gasket

Adjustable Sealing Bars

High Temperature Insulation

Safety Features

Inside Release Handle • Emergency Release Panel

Heavy Forged Hinges

Only Jamison smokehouse doors give you these extra features. For complete information and specifications, write for catalog 215.

JAMISON COLD STORAGE DOOR CO. • Hagerstown, Md., U. S. A.



The oldest and largest builder of insulated doors in the world

MARKE PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(l.c.l. prices)

Feb. 7, 1951	
	CITY
Prime, 800 lbs./down.....	57½ @ \$60
Choice, 800 lbs./down.....	56 @ \$58
Commercial and good.....	52 @ \$56
Cow, utility and commercial	43 @ \$48

BEEF CUTS

(l.c.l. prices)

Prime:	
Hinds and ribs	66 @ 70
Rounds, N.Y. flank off.	58 @ 62
Hips, full	66 @ 72
Tops, sirloin	57 @ 74
Short loins, untrimmed	55 @ 62
Ribs, 30/40 lbs.	78 @ 82
Chucks, non-kosher	53½ @ 55
Briskets	45 @ 50
Flanks	28 @ 29

Choice:

Hinds and ribs	63 @ 66
Rounds, N.Y. flank off.	58 @ 61
Hips, full	66 @ 70
Tops, sirloin	55 @ 72
Short loins, untrimmed	78 @ 85
Chucks, non-kosher	53 @ 54
Ribs, 30/40 lbs.	70 @ 75
Briskets	45 @ 50
Flanks	28 @ 29

FRESH PORK CUTS

(l.c.l. prices)

Western	
Hams, skinned, 14/down..	53 @ 55
Picnics, 4/8 lbs.	35 @ 35½
Bellies, sq. cut, seedless, 8/12 lbs.	34½ @ 35
Pork loins, 12/down....	48 @ 51
Boston butts, 4/8 lbs.	40 @ 49
Spareribs, 3/down....	41 @ 43
Pork trim., regular	25 @ 26½
Pork trim., spec. 85%	48 @ 49
City	
Hams, regular, 14/down..	54
Hams, skinned, 14/down..	53 @ 55
Skinned shoulders,	
12/down	42
Picnics, 4/8 lbs.	38 @ 40
Pork loins, 12/down....	48 @ 52
Boston butts, 4/8 lbs.	46 @ 50
Spareribs, 3/down....	42 @ 46
Pork trim., regular	23 @ 27

FANCY MEATS

(l.c.l. prices)

Western	
Veal breads, under 6 oz.	80
6 to 12 oz.	1.00
12 to 18 oz.	1.25
Beef kidneys	28
Beef livers, selected	80
Beef livers, selected, kosher	1.00
Lamb friars	65
Oxtails, over ¾ lb.	38

CORN-HOG RATIO

The corn-hog ratio at Chicago for barrows and gilts during the week ended February 3 was 12.6, compared with 12.1 a week earlier and 13.1 for the corresponding week in 1950. The U. S. Department of Agriculture based these ratios on No. 3 yellow corn selling for \$1.738 per bu., \$1.729 per bu. and \$1.283 per bu. in the three weeks, respectively, and barrows and gilts selling for \$21.92, \$20.96 and \$16.76 per cwt., respectively.

WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, FEBRUARY 6, 1951

All quotations in dollars per cwt.

BEEF:

STEER:

Prime:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$57.50-60.00
700-800 lbs.	57.50-60.00

Choice:

350-500 lbs.	None
500-600 lbs.	56.00-58.00
600-700 lbs.	56.00-58.00
700-800 lbs.	56.00-58.00

Good:

350-500 lbs.	None
500-600 lbs.	53.00-56.00
600-700 lbs.	53.00-55.00

Commercial:

350-600 lbs.	52.00-54.00
600-700 lbs.	52.00-54.00

COW:

Commercial, all wts....	43.00-48.00
Utility, all wts....	43.00-46.00

VEAL—SKIN OFF:

Choice:	
80-110 lbs.	60.00-62.00
110-150 lbs.	60.00-62.00
Good:	
80-110 lbs.	58.00-60.00
110-150 lbs.	58.00-60.00

CALF—SKIN OFF:

No quotations.	
----------------	--

DRESSED HOGS

(l.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in 100 to 130 lbs.	33% @ \$34%
137 to 158 lbs.	33% @ \$34%
154 to 171 lbs.	33% @ \$34%
172 to 188 lbs.	33% @ \$34%

LAMBS

(l.c.l. prices)

Choice lambs	56 @ 57
Good lambs	55 @ 67
Legs, gd. and ch.	68 @ 72
Hindsaddles, gd. and ch.	68 @ 72
Loins, gd. and ch.	68 @ 72

MUTTON

(l.c.l. prices)

Good, under 70 lbs.	30 @ 32
Comm., under 70 lbs.	28 @ 30
Utility, under 70 lbs.	28 @ 30

VEAL—SKIN OFF

(l.c.l. prices)

Choice carcass	60 @ 62
Good carcass	58 @ 60
Commercial carcass	54 @ 60
Utility	50 @ 54

BUTCHERS' FAT

(l.c.l. prices)

Shop fat	7½ %
Butcher fat	9½ %
Edible suet	10½ %
Inedible suet	10½ %

CORN-HOG RATIO

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BY-PRODUCTS...FATS AND OILS

TALLOWS AND GREASES

Thursday, February 8, 1951

The combination of the lack of clarification of the ceiling price orders, relating to fats and oils and in particular to inedible tallows and greases; the railroad work stoppages, and to a lesser extent, weather conditions, contributed to the inactivity in the market this week.

On the matter of price ceilings, some producers report inability to establish clear-cut ceilings at the prices which were current during the period of December 19, 1950 through January 25, 1951.

With tank cars not plentiful, the situation became acute with the disruption of freight movement, caused by the rail labor work stoppage. Further, abnormal weather conditions made the problem of moving materials more difficult. Tank trucks were not available in sufficient numbers to ship materials which could be sold, and some producers were endeavoring to relieve the storage situation by using drums. These also were in short supply and a problem was encountered in transporting them to points of usage.

One large soaper indicated a willingness to buy tallows and greases on the basis of 17½¢ fancy tallow and 16½¢ choice white grease. Another was reported to be listing and looking at selected materials at slightly higher levels. Other consumers bid fractions more and a few scattered sales were made within the range of 17½@18¢ fancy tallow, which moved in these directions.

On the West Coast, the market also was confused. Only very few sellers were reported to have satisfactory ceilings and trading was restricted. The large soap interests bid 17½¢ for fancy tallow; and 17¢ for prime, 16½¢ for special and 16½¢ for yellow grease.

TALLOWS: Thursday's quotations,

(carlots delivered usual consuming points) were: Edible tallow, 18%@18½¢; fancy, 17½@18¢; choice, 17%@17½¢; prime, 17@17½¢; special, 16%@17½¢; No. 1, 16@19½¢; No. 3, 15%@16½¢, and No. 2, 15½@16½¢.

GREASES: Thursday's quotations were: Choice white grease, 16%@17½¢; A-white, 16½@17½¢; B-white, 16%@17¢; yellow, 15%@16½¢; house, 15%@18½¢; brown, 14%@15½¢, and brown (25 acid), 15@15½¢.

BY-PRODUCTS MARKETS

(Chicago, Thursday, February 8, 1951)

Blood

Unit
Ammonia

*Unground, per unit of ammonia \$9.25

Digester Feed Tankage Materials

Wet rendered, unground, loose	\$9.25
Low test	*8.00@8.25
High test	*9.25@9.50
Liquid stick tank cars	8.50

Packinghouse Feeds

Carlots,
per ton

50% meat and bone scraps, bagged	\$121.50
50% meat and bone scraps, bulk	117.50
55% meat scraps, bulk	120.00
60% digester tankage, bulk	125.00
60% digest tankage, bagged	120.00
80% blood meal, bagged	160.00
85% special steamed bone meal, bagged	85.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$8.00@8.25
Hoof meal, per unit ammonia	7.50

Dry Rendered Tankage

Per unit
Protein

Cake	*81.00@81.95
Expeller	*1.90@1.95

Gelatine and Glue Stocks

Calf trimmings (limed)	\$2.50
Hide trimmings (green, salted)	1.75@2.00
Cattle jaws, skulls and knuckles, per ton	70.00
Pig skin scraps and trimmings, per lb.	9½

Animal Hair

Winter coll dried, per ton	\$1.05@110.00
Summer coll dried, per ton	*85.00@90.00
Cattle switches, per piece	5½@6½
Winter processed, gray, lb.	13½@14
Summer processed, gray, lb.	8@8½

*nominal.

*Quoted delivered basis.

VEGETABLE OILS

Wednesday, February 7, 1951

A very quiet vegetable oils market prevailed this week as buyers and sellers appeared hesitant to act until ceiling price levels are set by Washington. It was persistently rumored that clarification of prices is due momentarily.

Practically all of the week's trading involved soybean oil. Only a few small sales were made in cottonseed, coconut and corn oil. Prices were at the same level as a week earlier, with the exception of coconut oil which advanced 1½¢, supposedly due in part to reports that Japan and Europe have entered the market for supplies in the Philippines. Trades in soybean oil were made at prices which generally were at the 21½¢ level but which provided for some fluctuation depending on the price set as the ceiling.

Following advances in the soybean oil futures market last week, which established new seasonal highs, additional increases were reported this week. Export interests made bids of 21½¢ for first-half May, 21½¢ for all May and 2½¢ for June forward, all in sellers' tanks, but it was doubted if they could buy at these prices.

CORN OIL: There was very light trading reported at midweek, basis ceiling price at the time of shipment, without any actual price named. The generally accepted ceiling price for this oil is 25½¢.

SOYBEAN OIL: Trading Monday and Tuesday was reported at 21½¢ for

EASTERN BY-PRODUCTS MARKET

New York, February 8, 1951

Dried blood was quoted Thursday at \$9@9.50 per unit of ammonia. Low test wet rendered tankage moved at \$9.50 per unit of ammonia, and high test tankage sold at \$9.25@9.50. Dry rendered tankage was sold at \$1.90 per unit of protein.

NICK BEUCHER, JR., Pres.

JOHN LINDQUIST, V. Pres.

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February through May shipments, with clarifying clauses as to ceiling price made in some cases. Some of these clauses provided for: February shipments at 21½c or ceiling, whichever is higher; first-half March at 21½c if the ceiling is lower but 21½c or ceiling if the ceiling is higher, and April at 21½c or ceiling, whichever is lower. Later April and May sales were made at a flat 21½c. June oil was pegged at 21½c, and July-September oil was available at 21c in buyers' tanks. On Wednesday, about ten tanks April oil sold at 21½c without reference to ceilings and several tanks May oil moved at 21½c. February and first-half March sales were made at ceiling price at the time of shipment, while March through May was noted at 21½c or ceiling, whichever is lower time of shipment.

PEANUT OIL: This market was inactive throughout the week. Bids at 27c, Southeast, were made at midweek.

COCONUT OIL: Sales were made at 21½c during the early part of the week although the general offering price held at 21½c at West Coast plants. Bids of 21½c on Wednesday were not accepted by sellers.

COTTONSEED OIL: A very small quantity of cottonseed oil moved early this week on the same conditions that corn oil was moved; namely, basis ceiling price at the time of shipment. The market was again quoted nominally Wednesday at 25½c for Valley, Southeast and Texas oil.

VEGETABLE OILS PRODUCTION

December 1950 factory production of vegetable oils, in pounds (with corresponding November figures in parentheses), included: Cottonseed, crude, 138,678,000 (182,355,000), refined, 122,009,000 (160,209,000); peanut, crude, 17,036,000 (14,672,000), refined, 13,119,000 (9,835,000); corn, crude, 20,187,000 (21,711,000), refined, 19,685,000 (21,303,000); soybean, crude, 228,341,000 (216,217,000), refined, 163,893,000 (170,013,000); coconut, crude, 40,506,000 (46,555,000), refined, 25,545,000 (26,559,000).

Factory consumption was: Cottonseed, crude, 132,706,000 (174,640,000), refined, 107,832,000 (116,590,000); peanut, crude, 13,693,000 (10,356,000), refined, 7,556,000 (6,105,000); corn, crude,

21,190,000 (23,007,000), refined, 19,634,000 (18,415,000); soybean, crude, 176,310,000 (184,272,000), refined, 160,038,000 (167,065,000); coconut, crude, 46,850,000 (47,343,000), refined, 23,818,000 (23,262,000).

December 31 factory and warehouse stocks, compared with November 30, were as follows: Cottonseed, crude, 100,065,000 (98,408,000), refined, 171,591,000 (155,036,000); peanut, crude, 7,695,000 (6,119,000), refined, 9,254,000 (6,466,000); corn, crude, 12,916,000 (13,710,000), refined, 5,541,000 (7,288,000); soybean, crude, 98,366,000 (81,162,000), refined, 54,237,000 (51,045,000); coconut, crude, 83,938,000 (64,536,000), refined, 10,211,000 (10,276,000).

CCC Head Says Fats And Oils Situation Good

There is no need at present for the sort of government-industry fat salvage program carried on during World War II, according to Ralph S. Trigg, president of the Commodity Credit Corporation and head of the Production and Marketing Administration. He described the country's supply of fats and oils as encouraging, pointing out that since 1941 the U. S. has changed from a net importer of fats and oils to a net exporter, with a gain in its domestic supply position of more than 2,500,000,000 lbs.

VEGETABLE OILS

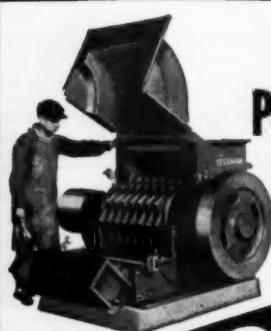
Wednesday, February 7, 1951

Crude cottonseed oil, carloads f.o.b. mills	25½n
Valley	25½n
Southeast	25½n
Texas	25½n
Corn oil in tanks, f.o.b. mills	25½b
Soybean oil, Decatur	21½
Peanut oil, f.o.b. Southern Mills	27b
Cocoanut oil, Pacific Mills	21½b
Cottonseed foot oil	
Midwest and West Coast	6@6½
East	6@6½
n—nominal. b—bid.	

OLEOMARGARINE

Wednesday, February 7, 1951

White domestic vegetable	35
White animal fat	35
Milk churned pastry	31@32
Water churned pastry	30@31



For REDUCING
PACKING HOUSE
BY-PRODUCTS

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Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding, and Screening Units. Capacities 1 to 20 tons per hour.

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HIDES AND SKINS

NPA freeze order prohibits sale or shipment of February production cattle hides, calfskins and kipskins—Order suspends all trading until allocation plan can be established—All outside markets affected.

CHICAGO

PACKER HIDES: In a move that pointed to a definite allocation plan to cover the shipment and sale of hides, and perhaps to a dollar and cents ceiling the National Production Authority issued an order this week which prohibited the sale or shipment of February production cattle hides, calfskins and kipskins. The order is effective until March 15 or until a subsequent order is issued.

Since there had not been any activity for the last two weeks, the only immediate effect of the order was that it stopped speculation as to when packers would resume trading again.

Insofar as January hides were not covered by this order, there was still the possibility of a sale or two from that direction. However, most of these had been sold previously, so little if any trading in these is anticipated. This was particularly true in view of the fact that packers still are working toward some sort of an adjustment in the retroactive effect of the original price rollback order, and consequently are reluctant to sell any January hides until this point has been settled.

Not only were packers reluctant to sell January hides, but in most cases they were not even shipping those previously sold, for the same reason. In a few exceptions where packers were shipping January hides, there was an escalator clause in the invoice which called for an adjustment if for any reason the original order should be revised.

OUTSIDE SMALL PACKER: The NPA order contained one clause that permitted a slight amount of activity in the outside small markets. This clause permits collectors to buy odd lots of hides and skins from butchers and small operators that are not in a position to hold them. It does not permit the further movement of these hides, however, and once a collector buys them they are frozen in his possession.

A few hides were moved in accordance with this ruling, but they were priced at the individual seller's ceiling, and were not of any particular market significance.

This latest ruling, which stopped the sale and movement of hides, had as one of its effects the result of raising the cost of those hides to the packer. It raised the cost because of the extra capital needed and because in many cases it will make it necessary for packers to go outside their own plant facil-

ties for additional storage space. This, in the face of a dollar and cents ceiling that will undoubtedly be lower than last sales, gives the packer a double cut—higher costs, lower returns.

SHEEPSKINS: This market continued to be quiet and a bit on the confused side, but there were some indications that at least part of the packers were about to reach decisions on the price freeze order. It is expected that this will be followed by trading, perhaps on an allocation basis.

One packer was of the opinion that there would be a dollar and cents ceiling in the near future. His opinion was not based on any official knowledge, but he estimated that under ceilings the No. 1 shearlings would be in the vicinity of \$6, clips, \$8.50 and No. 2's, about \$4. With the exception of the No. 2 shearlings, these prices were approximately the highest levels reached before the price freeze.

It was reported by a buyer that he had obtained a few No. 1 and No. 2 shearlings, and it was also his opinion that more had been sold in addition to his. However, all packers denied selling. The prices he named were approximately the same as those mentioned above.

From reports "interior" trading is on a piecemeal basis. It seems that "interior" prices were frozen at an unfavorable level, so the small packers involved are only shipping a car or two at a time, while trying to obtain a more favorable price structure.

CALFSKINS AND KIPSKINS: The NPA freeze order explained in "PACKER HIDES" includes calfskins and kipskins. By the provisions of this order, the February production of calfskins and kipskins cannot be sold or shipped until further orders are issued. As most January skins had already been sold, this order more or less precludes the possibility of any activity in this market for the next few weeks.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended Feb. 7, 1951	Previous Week	Cor. week 1950
Nat. stra.	33½ @37½n	33½ @37½n	19½ @20
Hvy. Tex. stra. 31	@31½n 31	@31½n	17½
Hvy. batt.			
brand'd stra.	31n	31n	17½
Hvy. Col. stra.	30½n	30½n	17
Ex. light Tex.			
strs.	37½n	37½n	22½
Brand'd cows. .34	@34½n 34	@34½n	18½ @19
Hvy. nat. cows. .34	@34½n 34	@34½n	18½ @20
Lt. nat. cows. .37	@38n 38	@38n	23 @24
Nat. bulls. .24	@24½n 24	@24½n	16½ @16
Brand'd bulls. .23	@23½n 23	@23½n	15½ @15
Calfskins,			
Nor.	77½ @82½n 77½ @82½n		66
Kips,			
Nor. nat. ...	60n	60	42½
Kips,			
Nor. brnd. ..	57½n	57½	40

CITY AND OUTSIDE SMALL PACKERS

41-42 lb. aver. .35	@37n 35	@37	19	6½ @18
50-52 lb. aver. .33	@36n 33	@35	18	6½ @18
63-65 lb. aver. .30	@32n 30	@32	18	6½ @14
Nat. bulls	19n	19	12	6½ @13
Calfskins60 @65n 60	@65	40	6½ @5
Kips, nat.	45n	45	30	6½ @3
Slunks, reg.	3.00n 3.00	3.00	2.50 @3.00	
Slunks, brls.	75n 75	75	75 @1.00	
All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packers quoted selected, trimmed; slunks quoted flat.				

COUNTRY HIDES

All weights	28	@30n	28	@30	17½ @18
Bulls	14	@15n	14	@15	10 @10½
Calfskins	.36	@38n 36	@38	24	6½ @20
Kipskins	.33	@35n 33	@35	22	6½ @23
All country hides and skins quoted on flat trimmed basis.					

SHEEPSKINS, ETC.

Pkr. shearlings,	28	@30n	28	@30	17½ @18
No. 1	6.00n	6.00	2.60 @2.70		
Dry Pels50 @52n 50	@52	30	30	
Horeskins,	untrnd. .15.00 @16.00n 15.00 @16.00	15.00 @16.00	11.00 @11.25		
All nominal.					

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended February 3, 1951, were 8,546,000 lbs.; previous week, 6,792,000 lbs.; same week 1950, 5,935,000 lbs.; 1951 to date, 35,639,000 lbs.; corresponding period 1950, 30,062,000.

Shipments for the week ended February 3 totaled 8,568,000 lbs.; previous week 7,938,000 lbs.; corresponding week 1950, 3,906,000 lbs.; 1951 to date, 34,527,000 lbs.; corresponding period a year earlier, 24,470,000 lbs.

Foot-Mouth in England

Veterinary officials in England have reported that foot-and-mouth disease has broken out in three places in the northern part of the country.

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1950 TANKAGE AND MEAT SCRAP OUTPUT SETS RECORD

Total 1950 meat scrap production reached 1,200,770,000 lbs., exceeding by 4 per cent the previous record total of 1,155,368,000 lbs. set in 1949. Reports to the Bureau of Agricultural Economics from producers representing 98 per cent of the nation's producing capacity also show that feeding tankage output rose to 399,616,000 lbs. from the previous high of 393,804,000 lbs. reported in 1949.

In the October-December quarter of 1950, meat scrap and feeding tankage production of 313,484,000 lbs. and 118,722,000 lbs., respectively, topped the 1948 record of 296,424,000 lbs. of meat scrap and the 1949 feeding tankage record of 109,536,000 lbs. November, 1950 output of 42,670,000 lbs. of feeding tankage was the highest recorded for any month in the previous six years of record.

USDA Lard Purchases

The U. S. Department of Agriculture has invited bids for approximately 12,000,000 lbs. of refined or unrefined lard to be sent to Yugoslavia. Offers must be received by midnight, February 14, 1951 for delivery in the period of February 17 to March 10. Bids will not be accepted at prices higher than bidders' applicable ceiling prices and should be f.o.b. plants. Lard should be packed in 56-lb. export boxes or hardwood tierces and will be exported from eastern and gulf ports. This is the first USDA purchase announced in 1951.

Financial Notes

Armour and Company has declared a dividend of \$3 a share on the company's \$6 prior preferred stock, payable March 10 to stockholders of record February 27. The dividend will reduce arrearage on the stock to \$4.50 a share as of January 1, 1951.

Swift International Co., Ltd., has declared a dividend of 30c on its common stock, payable February 10 to stockholders of record January 31.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$24, highest since September 8, 1950; the average, \$22.70, highest since August 29, 1950. Provision prices were: Under 12 pork loins, 42½@47½; 10/14 green skinned hams, 49½@51½; 4/8 Boston butts, 42@44; 16/down pork shoulders, 35½; 3/down spareribs, 37½@38; 8/12 fat backs, 14½@14%; regular pork trimmings, 24%@25; 18/20 DS bellies, 22% nominal; 4/6 green picnics, 34%; 8/up green picnics, 32%. P.S. loose lard was quoted at \$18 nominal; P.S. lard in tierces, \$19.52 nominal.

Oklahoma A & M Wins Meat Judging Contest

Scoring 2,634 points of a possible 3,120 a team from Oklahoma A and M college won the intercollegiate meat judging contest at the recent Southwestern Exposition and Fat Stock Show at Fort Worth, Texas. Because this was their third consecutive victory at this event, the Oklahomans were awarded permanent possession of the trophy given by the National Live Stock and Meat Board, contest sponsor.

The University of Wisconsin team was runner-up with a score of only 17 points below the winners. Iowa State college placed third, Texas A and M college fourth, and Texas Technological college, fifth. Contestants were required to judge carcasses and wholesale cuts of beef, pork and lamb, classify and grade 20 beef carcasses and grade 10 lamb carcasses.

NEW PRICE RECORD SET

The \$17,800 paid by Glenn McCarthy, well-known Houston oil man and hotel owner, for the grand champion steer of the Houston Fat Stock Show was reported to be the highest ever paid by an individual at a show auction for a beef show animal. Louis Reyes, 15 years old, showed the 795-lb. Hereford.

DECEMBER ANIMAL FATS

December 1950 production of animal fats has been reported, in pounds, as follows (with the comparative November figures in parentheses): Lard*, rendered, 270,000,000 (227,000,000), refined, 141,000,000 (126,000,000); tallow, edible, 9,610,000 (10,600,000), edible refined, 1,289,000 (1,315,000); tallow, inedible, 113,392,000 (116,846,000), inedible refined, 32,592,000 (31,065,000); grease other than wool, 59,321,000 (57,694,000); wool grease, 892,000 (1,201,000); neatsfoot oil, 134,000 (195,000).

Factory consumption on the same basis was: Lard, refined†, 6,189,000 (5,767,000); tallow, edible, 4,835,000 (6,097,000), edible refined, 993,000 (1,135,000); tallow, inedible, 115,213,000 (112,634,000), inedible refined, 29,555,000 (26,545,000); grease other than wool, 63,567,000 (47,615,000); neatsfoot oil, 375,000 (364,000).

Warehouse stocks at the close of December, compared with November 30 stocks, were: Lard, rendered, 83,780,000 (67,412,000), refined, 43,422,000 (31,496,000); tallow, edible, 6,097,000 (5,229,000), edible refined, 557,000 (626,000); tallow, inedible, 183,492,000 (172,970,000), inedible refined, 8,756,000 (9,050,000); grease other than wool, 90,945,000 (80,723,000); wool grease‡, 1,539,000 (2,093,000); neatsfoot oil, 902,000 (998,000).

*Data on refined lard production represent federally inspected lard. Lard stocks include quantities held in refrigerated storage amounting to 70,862,000 and 57,794,000 lbs. for December 31 and November 30, respectively, as reported to the USDA. †Excludes quantities used in refining. Includes 2,880,000 lbs. denatured or shipped in inedible tanks. ‡Held by wool scourers.

ANIMAL FOODS PRODUCTION

There were 42,250,592 lbs. of animal foods canned under federal inspection during December, 1950, USDA reported, compared with 39,687,214 lbs. in November, 1950 and 33,406,459 lbs. in December, 1949. Total production for 1950 was 486,953,369 lbs., up from 385,984,246 lbs. canned in 1949.

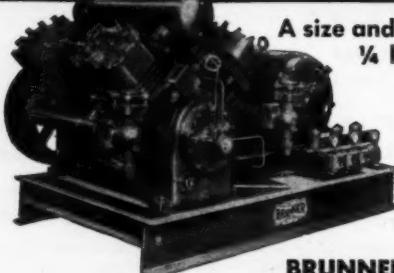
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Lockers Have Little Effect on Commercial Meat Volume Supply

Despite the rapid growth of frozen food locker plants and home freezers, their use in the North Central states has not significantly lessened the normal volume of livestock flowing into commercial livestock and meat distribution channels, the Bureau of Agricultural Economics, USDA, reported.

Although somewhat more animals are now killed and processed locally, the bureau indicated that without locker plants most of this additional meat would not have been commercially slaughtered. Most of the meat poundage now stored in freezer lockers is from animals which formerly would have been butchered on farms for home use.

More than half of the nation's 11,000 freezer locker plants are located in the 12 North Central states. They have a capacity of storing 80,000,000 cu. ft. of perishables at zero degrees. The marketing margins on meat and the trend in meat prices were cited as factors that will influence the use of lockers in the future.

OLEOMARGARINE PRODUCTION

There were 64,433,000 lbs. of colored margarine produced in December, 1950, compared with 24,501,000 lbs. in the same month a year earlier, according to the National Association of Margarine Manufacturers. Uncolored margarine output totaled 25,526,000 lbs. in December, 1950, compared with 52,447,000 lbs. in December last year. December output brought the total production of margarine for 1950 to a record 936,823,496 lbs. (based on Bureau of Internal Revenue reports for the first six months and on Bureau of Census reports for the last half). Total production for 1949 was 859,965,750 lbs.

Stocks of colored margarine held at producing plants at the beginning of December were 5,317,000 lbs., and end-of-the-month stocks were 6,581,000 lbs. Uncolored margarine stocks at the beginning of December totaled 4,054,000 lbs., compared with 3,584,000 lbs. at the end of the month.

Mexican Fats-Oils Outlook

The 1951 supply of fats and oils in Mexico is expected to amount to about 538,000,000 lbs., or 3 per cent above the record set in 1950, according to the American embassy in Mexico City. This increase is expected to result from a 7 per cent gain in animal fats, chiefly tallow, since the vegetable fats and oils supplies are expected to remain steady with 1950. Cottonseed oil is expected to outrank all other fats and oils in the 1951 supply. Production during 1950 was more than two and one-half times the quantity produced in 1946. The expansion resulted from the favorable prices for ginned cotton.

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LIVESTOCK MARKETS

Weekly Review

SALABLE LIVESTOCK AT 12 MARKETS IN JANUARY

The U. S. Department of Agriculture report of January receipts at the seven leading markets, with totals for twelve markets, was as shown in the following table:

CATTLE

	Jan. 1951	Jan. 1950
Chicago	150,335	154,546
Kansas City	102,270	111,719
Omaha	135,663	133,664
E. St. Louis	56,579	60,463
St. Joseph	49,548	49,355
Sioux City	101,424	102,598
So. St. Paul	80,508	77,661
Total	863,711	877,477

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

CALVES

	7,952	9,056
Chicago	5,324	8,504
Kansas City	3,490	3,892
Omaha	16,842	18,317
E. St. Louis	2,672	3,803
St. Joseph	2,579	2,401
Sioux City	46,895	50,186
Total	125,480	132,758

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

HOGS

	327,537	321,260
Chicago	68,389	53,069
Kansas City	273,187	246,684
Omaha	285,035	251,928
E. St. Louis	119,570	104,604
St. Joseph	312,790	277,691
Sioux City	291,789	279,718
Total	1,993,426	1,856,241

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

SHEEP AND LAMBS

	57,590	73,701
Chicago	33,031	32,574
Kansas City	33,329	32,562
Omaha	25,065	33,286
E. St. Louis	67,854	65,631
St. Joseph	13,085	7,062
Sioux City	44,939	53,664
Total	449,574	555,846

*Includes seven markets named, plus Cincinnati, Fort Worth, Indianapolis, E. St. Louis and Sioux City.

DANISH MEAT, LIVESTOCK OUTPUT AND EXPORTS RISE

Danish meat production during the first nine months of 1950 was 39 per cent above the same period in 1949, according to the Office of Foreign Ag-

ricultural Relations. Total January-September production was 857,600,000 lbs. in 1950 compared to the 1949 figure of 616,400,000 lbs. Beef and veal output increased from 185,000,000 lbs. in 1949 to 268,500,000 lbs. in 1950; pork production rose from 428,100,000 lbs. to 586,000,000 lbs., and mutton and lamb fell from 3,300,000 lbs. to 2,900,000.

Exports of live cattle for the first nine months of 1950 were 154,000 head, more than three times greater than the 35,000 exported a year earlier. There were 38,000 head of slaughtered cattle exported in 1950, which was down 2,000 head from the previous year. Bacon and pork exports rose to 314,087,000 lbs. from the 135,047,000 lbs. for the nine-month period a year earlier. Edible offal exports totaled 29,720,000 lbs. during the months in 1950, compared with 19,866,000 a year earlier.

SALABLE AND DRIVEN-IN RECEIPTS AT 64 MARKETS

The USDA reports the total salable and driven-in receipts at 64 public markets in December, 1950:

TOTAL SALABLE RECEIPTS*

	Dec. 1950	Dec. 1949
Cattle	1,148,261	1,118,684
Calves	285,785	308,781
Hogs	2,662,749	2,620,807
Sheep	543,889	704,912

TOTAL DRIVE-IN RECEIPTS

	1,038,230	970,841
Cattle	282,093	307,029
Calves	3,056,146	2,846,428
Hogs	490,960	589,280

*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 64 public markets constituted the following percentages of total December receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 77.6; calves, 79.0; hogs, 76.6, and sheep, 46.8. These percentages compared with 75.1, 79.9, 74.7 and 51.7 per cent in December, 1949.

LIVESTOCK AT 64 MARKETS

A summary of receipts and disposition of livestock at 64 public markets during December, 1950:

CATTLE (EXCLUDING CALVES)

	Total receipts	Local slaughter	Total shipments
Dec., 1950	1,337,361	730,022	559,864
Dec., 1949	1,292,080	694,075	558,649
Jan.-Dec., 1950	17,895,500	9,236,209	8,356,540
Jan.-Dec., 1949	18,828,446	9,622,804	8,914,436

5-year average (Dec., 1945-49) ... 1,573,873 843,178 725,656

CALVES

	Total receipts	Local slaughter	Total shipments
Dec., 1950	357,002	194,520	161,633
Dec., 1949	384,214	219,810	162,886
Jan.-Dec., 1950	35,189,503	23,566,418	11,458,859
Jan.-Dec., 1949	33,118,468	22,101,211	10,874,788

5-year average (Dec., 1945-49) ... 3,512,655 2,394,894 1,116,836

HOGS

	Total receipts	Local slaughter	Total shipments
Dec., 1950	1,048,246	472,317	596,123
Dec., 1949	3,812,790	2,552,848	1,259,636
Jan.-Dec., 1950	35,189,503	23,566,418	11,458,859
Jan.-Dec., 1949	33,118,468	22,101,211	10,874,788

5-year average (Dec., 1945-49) ... 1,552,026 \$19,882 740,928

Note: Total receipts represent livestock movements at the specified markets including through shipments and direct shipments to packers when such shipments pass through the stockyards.

HOG WEIGHTS AND COSTS

Average weights and costs of hogs at seven markets during January, 1951, were reported as shown in the following table:

BARROWS AND GILTS

	Jan. 1951	Jan. 1950	Jan. 1951	Jan. 1950
Chicago	\$20.79	\$15.54	\$17.59	\$12.50
Kansas City	20.54	15.88	17.53	12.57
Omaha	20.20	15.57	17.48	12.94
St. Louis Nat'l Stock Yards	21.13	16.17	17.56	12.51
St. Joseph	20.45	15.79	17.47	12.71
St. Paul	20.47	15.55	17.45	12.80
Sioux City	19.89	15.30	17.05	12.51

Average Weight in Pounds

	Chicago	244	247	439	451
Kansas City	243	231	433	440	
Omaha	256	248	452	446	
St. Louis Nat'l Stock Yards	220	221	425	425	
St. Joseph	242	231	439	430	
St. Paul	239	239	438	457	
Sioux City	258	249	447	442	

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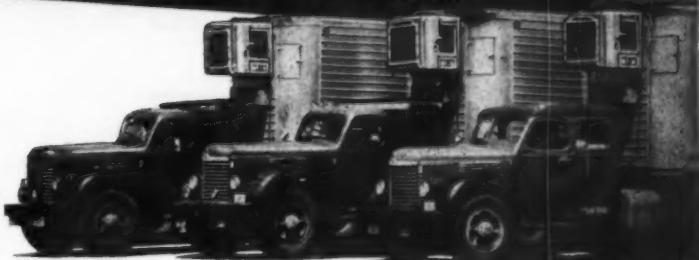


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HUNTERIZED SMOKED AND CANNED HAM

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, February 7, were reported by the Production and Marketing Administration as follows:

HOGS: (Quotations based on hard hogs)

	St. L.	Nat'l.	Yds.	Chicago	Kansas City	Omaha	St. Paul
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Good and Choice:							
120-140 lbs. . . .	\$18.50	-21.00	\$16.50	-20.00	\$	\$	\$
140-160 lbs. . . .	20.50	-22.50	19.75	-21.25	20.75	-22.25	21.00-22.00
160-180 lbs. . . .	22.00	-23.25	21.00-23.15	21.75-23.00	21.75	-23.00	21.75-23.00
180-200 lbs. . . .	23.00	-23.50	22.75	-23.25	22.75	-23.25	22.25 only
200-220 lbs. . . .	23.00	-23.50	22.75	-23.25	22.75	-23.25	22.25 only
220-240 lbs. . . .	22.75	-23.50	22.60	-23.10	22.50	-23.00	22.25 only
240-270 lbs. . . .	22.50	-23.15	22.00-22.85	22.00-22.85	22.75	-23.25	21.75-22.25
270-300 lbs. . . .	22.25	-23.65	21.75	-22.25	21.75	-22.35	21.50-22.00
300-330 lbs. . . .	21.25	-22.50	21.25	-22.00	21.50	-22.00	20.50-21.25
330-360 lbs. . . .	20.50	-21.50	20.50	-21.50	21.25	-21.75	20.50-21.25

Medium:

160-220 lbs. . . .	20.75	-23.00	20.00	-22.00	21.25	-22.50	20.50	-23.00
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ROWS:

Good and Choice:								
270-300 lbs. . . .	20.50	only	20.25	-20.50	19.75	-20.25	20.00	-21.25
300-330 lbs. . . .	20.50	only	20.25	-20.50	19.75	-20.25	19.50	-20.50
330-360 lbs. . . .	20.00	-20.50	20.00	-20.25	19.50	-20.00	20.00	-21.25
360-400 lbs. . . .	19.50	-20.25	19.75	-20.25	19.25	-19.75	19.00	-21.25

Good:

400-450 lbs. . . .	19.25	-20.00	19.25	-20.00	19.00	-19.50	20.00	-21.25
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450-550 lbs. . . .
 18.75 | -19.75 | 18.50 | -19.50 | 18.75 | -19.25 | 20.00 | -21.25 |

Medium:

250-350 lbs. . . .	18.00	-20.00	18.00	-19.75	18.50	-19.75	19.50	-20.75
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PIGS (Slaughter):

Medium and Good:

90-120 lbs. . . .	15.00	-19.00	14.50	-17.00	14.00	17.00	14.00	17.00
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SLAUGHTER CATTLE AND CALVES:

STEERS:

Prime:

700-900 lbs. . . .	36.50	-39.50	38.00	-40.75	37.25	-39.50	37.50	-39.50
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900-1100 lbs. . . .
 37.00 | -39.50 | 38.50 | -42.00 | 37.50 | -40.50 | 38.25 | -40.50 |

1100-1300 lbs. . . .
 37.00 | -39.50 | 38.50 | -42.00 | 37.50 | -40.50 | 38.00 | -40.50 |

1300-1500 lbs. . . .
 36.50 | -39.50 | 38.00 | -42.00 | 37.50 | -40.50 | 37.35 | -40.00 |

Choice:

700-900 lbs. . . .	33.50	-36.50	34.50	-38.50	34.00	-37.50	34.25	-37.75
--------------------	-------	--------	-------	--------	-------	--------	-------	--------

900-1100 lbs. . . .
 34.00 | -37.00 | 34.00 | -38.25 | 34.25 | -37.75 | 34.50 | -38.25 |

1100-1300 lbs. . . .
 34.00 | -37.00 | 33.50 | -38.50 | 34.25 | -37.75 | 34.50 | -38.75 |

1300-1500 lbs. . . .
 33.50 | -36.50 | 33.00 | -38.50 | 34.00 | -37.50 | 33.00 | -37.00 |

Good:

700-900 lbs. . . .	31.50	-34.00	32.00	-34.50	32.00	-34.25	31.75	-34.50
--------------------	-------	--------	-------	--------	-------	--------	-------	--------

900-1100 lbs. . . .
 32.00 | -34.00 | 31.50 | -34.50 | 32.00 | -34.25 | 31.75 | -34.50 |

1100-1300 lbs. . . .
 32.00 | -34.00 | 31.00 | -33.50 | 31.75 | -34.25 | 31.75 | -34.00 |

Commercial, all wts. . . .
 28.50 | -32.00 | 29.00 | -32.00 | 29.50 | -32.00 | 28.50 | -31.50 |

Utility, all wts. . . .
 26.50 | -28.50 | 27.00 | -29.00 | 27.00 | -29.50 | 27.25 | -29.50 |

HEIFERS:

Prime:

600-800 lbs. . . .	35.50	-38.50	36.75	-38.00	36.00	-38.00	36.75	-37.25
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800-1000 lbs. . . .
 35.50 | -38.50 | 36.75 | -39.00 | 35.80 | -38.50 | 35.85 | -37.25 |

Choice:

600-800 lbs. . . .	33.00	-35.50	33.25	-36.75	33.00	-36.00	32.75	-35.75
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800-1000 lbs. . . .
 32.50 | -35.50 | 32.25 | -36.75 | 32.75 | -36.00 | 32.75 | -35.50 |

Good:

500-700 lbs. . . .	31.00	-33.00	30.50	-33.25	30.50	-33.00	30.50	-33.50
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700-900 lbs. . . .
 30.50 | -32.50 | 30.50 | -33.25 | 30.25 | -33.00 | 30.50 | -33.50 |

Commercial, all wts. . . .
 28.00 | -31.00 | 28.00 | -30.50 | 28.00 | -30.50 | 28.50 | -30.50 |

Utility, all wts. . . .
 25.00 | -28.00 | 26.00 | -28.00 | 25.25 | -28.00 | 26.00 | -28.50 |

Cows (All Weights):

Commercial
 25.00 | -27.50 | 25.75 | -27.50 | 25.50 | -28.00 | 25.50 | -27.50 |

Utility
 24.00 | -25.00 | 23.75 | -25.00 | 24.25 | -25.50 | 23.50 | -26.00 |

Calf
 24.50 | -26.75 | 26.00 | -28.25 | 26.00 | -28.00 | 25.00 | -27.25 |

Calf, & cut
 18.00 | -24.00 | 19.00 | -24.00 | 23.00 | -26.00 | 23.50 | -26.00 |

BULLS (YRS. EXCL.) All Weights:

Good & choice:
 28.75 | -30.75 | 28.75 | -30.75 | 28.00 | -29.25 | 27.00 | -29.00 |

Commercial
 26.75 | -28.50 | 26.25 | -28.50 | 26.00 | -28.50 | 26.00 | -28.00 |

Utility
 24.50 | -26.75 | 26.00 | -28.25 | 26.00 | -28.00 | 25.00 | -27.25 |

Cutter
 22.00 | -24.50 | 24.00 | -26.00 | 23.00 | -26.00 | 23.50 | -26.00 |

VEALERS (All Weights):

Good & choice:
 34.00 | -44.00 | 38.00 | -40.00 | 36.00 | -40.00 | 32.00 | -38.00 |

Com. & med.:
 25.00 | -34.00 | 30.00 | -39.00 | 28.00 | -38.00 | 25.00 | -35.00 |

Calf, 75 lbs. up:
 21.00 | -25.00 | 25.00 | -31.00 | 21.00 | -28.00 | 22.00 | -25.00 |

CALVES (500 Lbs. Down):

Good & choice:
 32.00 | -36.00 | 33.00 | -39.00 | 33.00 | -35.00 | 30.00 | -35.00 |

Com. & med.:
 26.00 | -32.00 | 26.00 | -34.00 | 26.00 | -33.00 | 24.00 | -33.00 |

Calf
 21.00 | -26.00 | 23.00 | -27.00 | 20.00 | -26.00 | 21.00 | -24.00 |

SLAUGHTER LAMBS AND SHEEP:

LAMBS:

Good & choice:
 37.00 | -38.00 | 27.50 | -38.50 | 37.50 | -38.00 | 37.50 | -38.50 |

Med. & good*:
 34.50 | -37.50 | 35.50 | -38.50 | 34.50 | -37.25 | 36.25 | -37.50 |

Common
 30.00 | -32.50 | 30.00 | -34.50 | 31.00 | -34.25 | 35.00 | -36.25 |

EWES (Wooled):

Good & choice:
 19.00 | -22.00 | 21.00 | -25.00 | 22.00 | -23.00 | 19.00 | -21.00 |

Com. & med.:
 15.00 | -19.00 | 19.00 | -21.00 | 19.00 | -21.75 | 17.00 | -19.00 |

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

WATKINS & POTTS
LIVESTOCK BUYERS

NATIONAL STOCK YARDS, ILL.

UP ton 5-1621 & 5-1622

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending February 3:

CATTLE

	Week	Cor.	Prev.	Week
Chicago	17,117	23,569	20,156	
Kansas City	11,968	17,966	16,978	
Omaha	15,619	20,887	18,532	
E. St. Louis	7,129		
St. Joseph	6,500	9,168	8,303	
Sioux City	8,615	9,749	8,221	
Wichita	1,765	3,060	3,135	
New York &				
Jersey City	7,212	8,008	6,564	
Oklahoma City	2,117	4,200	3,795	
Cincinnati	2,285	3,810	4,257	
Denver	6,269	9,006	7,906	
St. Paul	10,325	14,686	14,500	
Milwaukee	2,810	4,421	3,536	
Total	92,531	135,539	116,341	

HOGS

	Week	Cor.	Prev.	Week
Chicago	35,130	50,507	37,659	
Kansas City	11,886	14,035	9,131	
Omaha	43,512	68,775	50,448	
E. St. Louis	37,768		
St. Joseph	23,335	41,145	28,278	
Sioux City	24,060	47,001	8,221	
Wichita	7,919	10,473	7,536	
New York &				
Jersey City	42,330	47,088	42,940	
Oklahoma City	9,262	16,923	10,685	
Cincinnati	8,341	16,538	12,138	
Denver	10,444	17,294	12,651	
St. Paul	29,130	45,236	49,300	
Milwaukee	4,183	6,417	5,661	
Total	249,562	419,208	269,638	

SHEEP

	Week	Cor.	Prev.	Week
Chicago	4,042	8,378	6,861	
Kansas City	4,907	8,349	10,185	
Omaha	14,259	18,184	10,465	
E. St. Louis	5,389		
St. Joseph	9,049	11,788	8,934	
Sioux City	5,786	5,972	7,715	
Wichita	897	3,511	1,609	
New York &				
Jersey City	36,000	40,183	34,201	
Oklahoma City	1,762	5,001	1,062	
Cincinnati	359	406	522	
Denver	6,104	8,369	8,781	
St. Paul	5,011	8,626	6,813	
Milwaukee	411	1,208	915	
Total	88,957	125,844	98,063	

Cattle and calves

Federally inspected slaughter, including directs, stockyards sales for local slaughter.

Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, February 8, were as follows:

CATTLE:

Steers, gd. & ch.	\$33.50@35.35
Heifers, commercial	28.00 only
Cows, commercial	27.00@28.50
Cows, utility & low	23.00@24.50
Cows, can. & cut	20.00@23.50
Bulls, commercial	28.00@30.00
Bulls, utility	23.00@27.25

CALVES:

Weaners, gd. & ch.	\$40.00@43.00
Calves, com. & med.	30.00@38.00
Calves, cull	20.00@30.00

HOGS:

Gd. & ch.	\$22.50@24.75
400/down	19.25@19.50

Woolen lambs:

gd. & ch.	\$35.00@36.00
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LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles, February 8:

CATTLE:

Steers, gd. & ch.	\$34.00@35.00
Heifers, commercial	29.50 only
Cows, utility & low	25.00@28.00
Cows, can. & cut	21.00@24.00
Bulls, utility & commercial	26.00@30.00

VEALERS:

Medium	\$32.00@36.00
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HOGS:

Gd. & ch.	\$20.50@25.00
400/down	19.00 only

Woolen lambs:

gd. & ch.	\$35.00 only
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CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Feb. 1	3,159	285	11,439	1,226
Feb. 2	2,754	169	6,068	1,226
Feb. 3	565	38	3,301	4
Feb. 5	9,517	365	16,807	4,115
Feb. 6	5,961	401	11,180	969
Feb. 7	7,000	300	10,500	2,500
Feb. 8	4,100	200	10,000	1,200

*	Week so far	27,178	1,266	48,487	8,684
Wk. ago	23,598	1,123	46,767	7,218	
1950	30,572	1,530	51,194	19,597	
1949	33,321	2,456	60,203	15,258	

* Including 391 cattle, 7 calves, 7,692 hogs and 1,900 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Feb. 1	1,184	1,733	679
Feb. 2	1,277	9	1,958	1,084
Feb. 3	547	1,701	40
Feb. 5	968	1,711	3,000
Feb. 6	2,316	25	1,605
Feb. 7	1,500	1,800
Feb. 8	1,200	1,700	700

Week so far	5,984	25	6,516	3,700
Wk. ago	6,057	32	9,753	2,296
1950	10,815	169	12,938	8,468
1949	12,718	412	5,814	7,239

FEBRUARY RECEIPTS

Wk.	Ended	Same Wk.
Jan. 27	20,735	25,091
Western Canada	9,002	11,282
Eastern Canada	11,733	13,809
Total	20,735	25,091

HOGS

Western Canada	32,067	32,127
Eastern Canada	48,882	53,734
Total	80,949	85,861

SHEEP

Western Canada	2,873	3,038
Eastern Canada	2,376	3,099
Total	5,249	6,737

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market, for week ended February 2:

Cattle Calves Hogs Sheep

Salable	492	545	740	3
Total (incl. directs)	3,799	2,760	22,488	17,500

Previous week:

Salable	476	638	582	268
Total (incl. directs)	4,784	2,841	23,884	19,301

* Including hogs at 31st street.

PACIFIC COAST LIVESTOCK

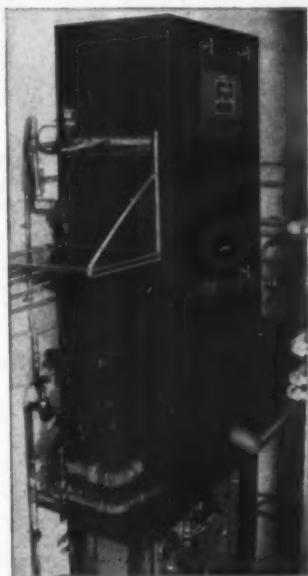
Receipts at leading Pacific Coast markets, week ending February 1:

Cattle	Calves	Hogs	Sheep
Los Angeles	5,300	1,250	2,550
N. Portland	1,100	135	1,300
S. Francisco	500	15	2,175

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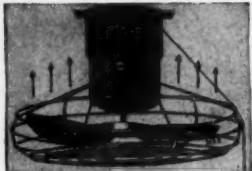
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THE RATH PACKING CO., WATERLOO, IOWA

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 3, 1951, as reported to The National Provisioner:

CHICAGO

Armour, no hogs purchased; Swift, 496 hogs; Wilson, 660 hogs; Agar, 6,518 hogs; Shippers, 13,534 hogs; Others, 27,456 hogs.

Total: 17,117 cattle; 1,290 calves; 48,664 hogs; 4,042 sheep.

KANSAS CITY

Armour Cattle Calves Hogs Sheep
Cudahy Cattle Calves Hogs Sheep
Swift Cattle Calves Hogs Sheep
Wilson Cattle Calves Hogs Sheep
Central Cattle Calves Hogs Sheep
Others Cattle Calves Hogs Sheep

Total 11,136 832 11,886 4,907

OMAHA

Armour Cattle Calves Hogs Sheep
Cudahy Cattle Calves Hogs Sheep
Swift Cattle Calves Hogs Sheep
Wilson Cattle Calves Hogs Sheep
Cornhusker Cattle Calves Hogs Sheep
Eagle Cattle Calves Hogs Sheep
Gr. Omaha Cattle Calves Hogs Sheep
Hoffman Cattle Calves Hogs Sheep
Rothschild Cattle Calves Hogs Sheep
Roth Cattle Calves Hogs Sheep
Kingan Cattle Calves Hogs Sheep
Meissner Cattle Calves Hogs Sheep
Midwest Cattle Calves Hogs Sheep
Omaha Cattle Calves Hogs Sheep
Union Cattle Calves Hogs Sheep
Others Cattle Calves Hogs Sheep

Total 16,810 38,507 10,142

ST. JOSEPH

Armour Cattle Calves Hogs Sheep
Swift Cattle Calves Hogs Sheep
Wilson Cattle Calves Hogs Sheep
Others Cattle Calves Hogs Sheep

Total 7,636 193 14,655 8,478

Does not include 10,951 hogs and 1,300 sheep bought direct.

SIOUX CITY

Armour Cattle Calves Hogs Sheep
Cudahy Cattle Calves Hogs Sheep
Swift Cattle Calves Hogs Sheep
Wilson Cattle Calves Hogs Sheep
Others Cattle Calves Hogs Sheep

Total 15,209 22 44,639 4,501

WICHITA

Armour Cattle Calves Hogs Sheep
Cudahy Cattle Calves Hogs Sheep
Guggenheim Cattle Calves Hogs Sheep
Dunn Cattle Calves Hogs Sheep
Ostertag Cattle Calves Hogs Sheep
Dold Cattle Calves Hogs Sheep
Sunflower Cattle Calves Hogs Sheep
Pioneer Cattle Calves Hogs Sheep
Excel Cattle Calves Hogs Sheep
Others Cattle Calves Hogs Sheep

Total 2,082 103 2,239 873

OKLAHOMA CITY

Armour Cattle Calves Hogs Sheep
Wilson Cattle Calves Hogs Sheep
Others Cattle Calves Hogs Sheep

Total 1,769 88 1,772 359

Does not include 234 cattle; 6 calves; 7,490 hogs, and 1,403 sheep bought direct.

LOS ANGELES

Armour Cattle Calves Hogs Sheep
Cudahy Cattle Calves Hogs Sheep
Swift Cattle Calves Hogs Sheep
Wilson Cattle Calves Hogs Sheep
Acme Cattle Calves Hogs Sheep
Atlas Cattle Calves Hogs Sheep
Clougherty Cattle Calves Hogs Sheep
Coast Cattle Calves Hogs Sheep
Harman Cattle Calves Hogs Sheep
Luer Cattle Calves Hogs Sheep
United Cattle Calves Hogs Sheep
Others Cattle Calves Hogs Sheep

Total 5,075 624 2,456 ...

DENVER

Armour Cattle Calves Hogs Sheep
Swift Cattle Calves Hogs Sheep
Cudahy Cattle Calves Hogs Sheep
Wilson Cattle Calves Hogs Sheep
Others Cattle Calves Hogs Sheep

Total 7,700 139 12,050 8,947

CINCINNATI

Cattle Calves Hogs Sheep

Gall's
Heinrey	875
Meyer
Schlachter	73	40	...
Northside	35
Others	1,888	433	8,642

Total 1,961 523 9,517 112

Does not include 450 cattle, 117 calves, 635 hogs and 28 sheep bought direct.

ST. PAUL

Cattle Calves Hogs Sheep

Armour	3,702	2,594	11,182
Bartsch	843	605	...
Cudahy	586	9	546
Rifkin	1,322
Superior	8,211	2,418	17,998
Swift	1,300	2,500	9,880
Others	1,178

Total 11,715 8,275 39,010 6,180

FORT WORTH

Cattle Calves Hogs Sheep

Armour	483	300	917
Swift	258	101	251
Blue Bonnet	81	4	171
City
Rosenthal	91

Total 913 405 1,669 1,861

TOTAL PACKER PURCHASES

Week ended Feb. 3 rd	Prev. week	Cor. week
90,073	146,956	119,752
227,154	385,819	271,882
50,351	91,450	67,902

*Does not include E. St. Louis.

CORN BELT DIRECT TRADING

Des Moines, Iowa, February 8—Prices at the ten concentration yards and 11 packing plants in Iowa, Minnesota:

Hogs, good to choice:
180-180 lbs. \$19.50@22.00
180-240 lbs. 21.50@22.50
240-300 lbs. 21.15@22.50
300-360 lbs. 21.15@21.85

Sows:
270-300 lbs. \$20.00@21.00
400-550 lbs. 18.75@20.00

Corn Belt hog receipts were as follows:

This week	Same day last wk.
estimated	actual
Feb. 2	48,000
Feb. 3	37,000
Feb. 5	45,000
Feb. 6	38,000
Feb. 7	30,000
Feb. 8	38,000

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended February 2, with comparisons:

Week to date	182,000	473,000	139,000
Previous week	257,000	638,000	183,000
Year to date	211,000	471,000	155,000
1950 to date	1,158,000	3,177,000	800,000
1950 to date	1,131,000	2,899,000	851,000

SOUTHERN KILL

December 1950 slaughter in Alabama, Florida and Georgia under federal, state and municipal inspection:

Dec. 1950	Dec. 1949
Calves*	50,500
Calves	24,600
Hogs	200,000
Sheep	100
Goats	261

*Includes calves at a few points.

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses

Week ending Feb. 3, 1951.	11,818	Week ending Feb. 3, 1951.	16,235
Week previous	12,552	Week previous	8,023
Same week year ago	18,040	Same week year ago	14,193

COWS:

Week ending Feb. 3, 1951.	2,156	Week ending Feb. 3, 1951.	632,059
Week previous	2,043	Week previous	656,356
Same week year ago	1,362	Same week year ago	1,071,323

BULLS:

Week ending Feb. 3, 1951.	974	Week ending Feb. 3, 1951.	150,633
Week previous	802	Week previous	109,920
Same week year ago	528	Same week year ago	86,225

VEAL:

Week ending Feb. 3, 1951.	19,465	CATTLE: Carcasses	
Week previous	13,235	Week ending Feb. 3, 1951.	7,212
Same week year ago	14,216	Week previous	8,006
		Same week year ago	6,564

LAMB:

Week ending Feb. 3, 1951.	27,180	CALVES:	
Week previous	23,783	Week ending Feb. 3, 1951.	6,989
Same week year ago	40,652	Week previous	7,231

MUTTON:

Week ending Feb. 3, 1951.	374	HOGS:	
Week previous	355	Week ending Feb. 3, 1951.	42,330
Same week year ago	1,115	Week previous	47,088

HOG AND PIG:

Week ending Feb. 3, 1951.	11,912	SHEEP:	
Week previous	12,112	Week ending Feb. 3, 1951.	36,000
Same week year ago	11,853	Week previous	40,193

PORK CUTS:

Pounds		COUNTRY DRESSED MEATS	
Week ending Feb. 3, 1951.	2,324,562	VEAL:	
Week previous	2,224,000	Week ending Feb. 3, 1951.	5,760
Same week year ago	3,054,292	Week previous	5,692

BEEF CUTS:

Week ending Feb. 3, 1951.	161,801	Week previous	5,692
Week previous	107,710	Same week year ago	5,965
Same week year ago	107,861		

VEAL AND CALF CUTS:

Week ending Feb. 3, 1951.	1,703	Week ending Feb. 3, 1951.	...
Week previous	3,753	Week previous	...
Same week year ago	7,179	Same week year ago	34

LAMB AND MUTTON CUTS:

Week ending Feb. 3, 1951.	16,518	WEEKLY RECEIPTS	
Week previous	16,392	Cattle	1,392
Same week year ago	6,140	Calves	928

Incomplete.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended January 27 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
STOCK YARDS Up to 1,000 lb.	Good and Choice Dressed	Gr. B ¹ Gd. Handyweights	
Toronto	\$39.35	\$36.00	\$35.57
Montreal	37.25	32.11	30.00
Winnipeg	39.40	34.78	31.02
Calgary	29.60	33.42	31.95
Edmonton	30.50	38.00	32.85
Lethbridge	29.87	32.10	32.25
Pr. Albert	30.00	35.00	32.50
Sask. Jaw	28.40	26.50	30.85
Saskatoon	28.25	34.50	30.85
Regina	28.45	32.00	30.85
Vancouver	39.75	34.00	31.35

*Dominion government premiums not included.

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended February 3 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
New York, Newark, Jersey City . . .	7,112	6,969	42,330	50,000
Baltimore, Philadelphia	4,238	565	19,743	109

NORTH ATLANTIC

Cincinnati, Cleveland, Indianapolis . .	8,756	1,126	50,784	4,061
Chicago Area	21,850	4,002	55,724	12,378
St. Paul-Wis. Group ²	19,101	20,717	100,219	8,779
Minneapolis Area ³	9,048	2,386	55,277	4,019
Sioux City	7,655	65	33,385	6,198
Omaha	20,141	493	69,681	16,444
Kansas City	12,451	1,800	56,624	9,272
Iowa and So. Minn. ⁴	18,605	2,922	163,000	20,965

SOUTHEAST

SOUTH CENTRAL WEST ⁵	15,842	2,166	57,643	16,401
ROCKY MOUNTAIN ⁶	8,420	281	17,960	9,768
PACIFIC ⁷	16,973	1,967	36,831	22,178
Grand Total	174,745	46,994	868,222	176,802
Total week ago	210,152	62,511	1,182,768	291,263
Total same week 1950	180,500	65,516	851,968	183,021

¹Includes St. Paul, So. St. Paul, Newport, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Dodge City, Kansas. ⁴Includes Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden, and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during December 1950—Cattle, 77.8; calves, 77.7; hogs, 77.6; sheep and lambs, 84.0.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended February 2:

	Cattle	Calves	Hogs
Week ending February 2	1,392	928	20,596
Week previous	1,810	1,482	26,542
Cor. week last year	1,186	384	19,251

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2663—SILENT CUTTER: Buffalo 43-B, with knives, coupling & stand, less motor	\$ 595.00
3224—COMBINATION SILENT CUTTER & SLICER: 21" bowl, excellent cond.	350.00
3219—SAUSAGE STUFFER: Randall, 4002 cap.	825.00
3254—SAUSAGE STUFFER: 4002 cap, with stuffing cocks, new gas tanks, reconditioned—guaranteed	900.00
2928—MEAT MIXER: Buffalo 4-A, with 10 HP. motor, gear driven	985.00
3236—GRINDER: Globe #9504-66, with 25 HP. motor, excellent cond.	1150.00
3322—GRINDER: Buffalo 266, with 15 HP. motor, complete with knives & plates, good condition	675.00
3327—GRINDER: Buffalo 256-B, with 7½ HP. motor, excellent cond.	565.00
2735—GRINDER: Delta Machine Co. #32, (NEW—NEVER USED) with 2 HP. motor	375.00
3328—SAUSAGE CAGES: (40) 42x36x50" high, 4 sta., no rollers for 42" wide, 100 ft. long.....ea.	20.00
3324—SLICER: U. S. Heavy Duty, 3 sta., stainless steel shelling conveyor	2150.00
3330—HAM & BACON TREES: (56) (NEW) Similar to Globe, 3 sta., 38" wide x 54" high, plus trolleys.....ea.	12.00
3334—BAND SAWS: (5) Do-All (NEW—IN ORIGINAL CRATES) 1½ HP., stainless tables.....ea.	495.00

Rendering Equipment

1720—HAMMERMILL: Jay Bee 2 UX, with 25 HP. motor with starter, 4000 rpm, 3 stage oil bath	950.00
2200—HAMMERMILL: Gruendler 25W22, Ser. #9195, hopper opening 26" wide, 8" deep, with 60 HP. motor	850.00
2758—HYDRAULIC PRESS: Anco, 600 Ton, little used.....	4900.00
3256—HYDRAULIC PRESS: 450 Ton, 24" French Oil, with 8"x11"x12" Pump.....	3500.00
2229—HYDRAULIC PRESS: Boss, 300 Ton, 4 post, with 8"x11"x12" Hydraulic Pump, Fisher Governor	2350.00
3216—HYDRAULIC PRESSES: (2) 300 Ton, French Oil.....ea.	2350.00
3162—HYDRAULIC PRESS: Anco, 150 Ton, includes electric & steam pump	1600.00
1996—COOKER: 4x4 Oil & Waste Saving Machine Co. (NEW—NEVER USED) less motor	2800.00
2202—SHREWDIESEL: Boss 2700 size, with stand, 30 HP. motor.....	2200.00
3181—HASHER-WASHER: Anco, combination, 30"x10' cyl. with 10 HP. motor & starter, spare parts, excellent cond.	1675.00
3317—HASHER-WASHER: Duppex, 30"x12' cyl. 15 HP. motor, used, 1 yr. old.....	2250.00
2559—HASHER-WASHER: Combination, Globe, 12' lg. x 30' wide.....	850.00

Miscellaneous

3326—POTATO PEELER: Pfaudler Co. 3002, complete with conveyor, scrubber, steam rotating chamber, valves and Taylor control instruments	Bids requested
3286—GEBHARDT BLOWERS: (12) 1½ Ton, with motors, 18,000 B.T.U., ea.	325.00
3329—BAKE OVENS: (2) Crandall Peetie, revolving, 108 loaf cap., gas fired, motor driven.....	425.00
3333—STEEL CALF GAMBRELS: (10) (NEW) gal.....ea.	1.35
3339—BUDGIT HOIST: 1000# used 1 week	185.00
3331—HOG HEAD SPLITTER: Anco, almost new.....	Bids requested
3335—KETTLES: (2) Iron, with agitators, 125 gal. cap.....ea.	375.00
3172—STEAM JACKETED KETTLES:	
(1) Aluminum, 300 gal.....ea.	525.00
(4) Aluminum, 250 gal.....ea.	475.00
(2) Aluminum, 200 gal.....ea.	395.00
(1) Stainless clad, 150 gal.....	375.00
(3) Aluminum, 50 gal.....ea.	125.00
(1) Stainless clad, 50 gal.....ea.	145.00
(4) Stainless clad, 40 gal.....ea.	145.00

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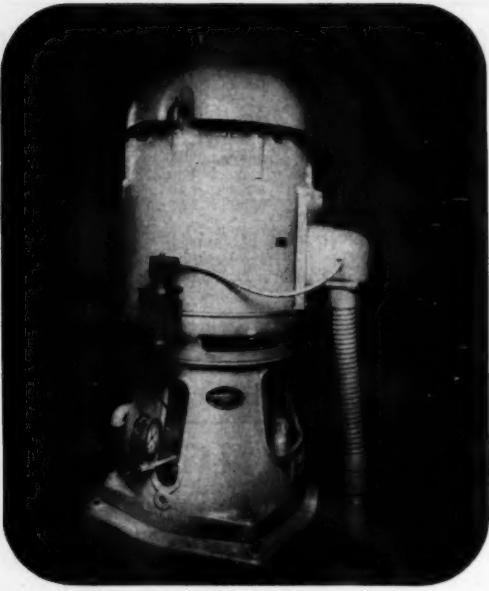
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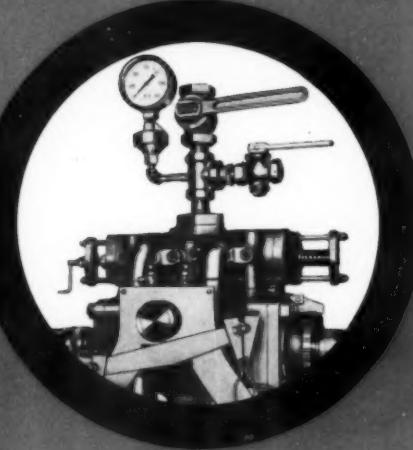
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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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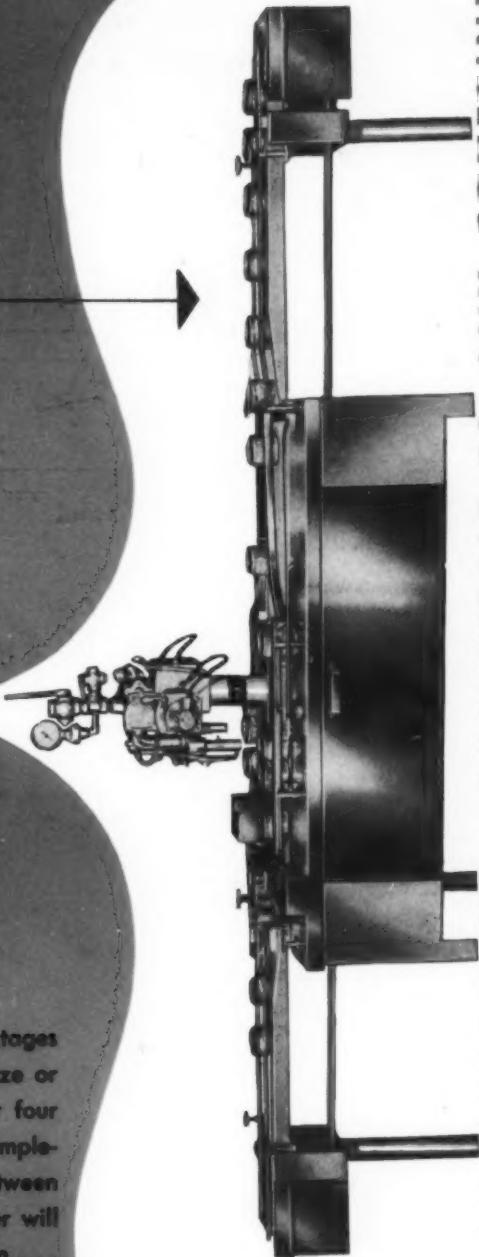
New filler FOR LARD AND SHORTENING



WRITE FOR COMPLETE DESCRIPTION

ANCO No. 877 FILLERS have distinctive advantages such as closest accuracy . . . change from one size or shape container to another requires only three or four minutes . . . electric contacts operating valves at completion of cycle are arranged to adjust line pressure between cycles . . . being interlocked with Conveyor, Filler will only operate when containers are in proper position . . . pistons are quickly changed . . . cleaning is simplified.

Capacities range from 35 to 130 containers per minute, depending on size of cartons, cans, paper cups or glass jars.



COMPLETELY AUTOMATIC...ADJUSTABLE TO ANY CONTAINER

THE ALBRIGHT-NELL CO.
5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

Strike Up the Brand

You get two big benefits when you use distinctive, brand-emphasizing packages; (1) Your products have more selling "statue" . . . women have learned to trust the quality of cleanly packaged families of products; (2) each product helps sell the others in the line. Are you taking full advantage of "family-brand" sales possibilities? Sutherland packaging artists will be glad to show you how you can do it. Send samples of your present packages.



FOLDING CARTONS • PARAFFINED CARTONS • BAKERY
PACKAGES • LAMINATED CARTONS • EGG CARTONS



SUTHERLAND
PAPER CO.
KALAMAZOO
MICH.

LIQUID-TIGHT CONTAINERS • FOOD TRAYS • TABLEWARE
PAPER PLATES • PAPER PAILS • HANDI-HANDLE CUPS

WARE
CUPS

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